

WE REGRET WE CANNOT BE  
RESPONSIBLE FOR LOST  
ARTICLES

### FAMILY DINNERS

**Dinner for Two — \$19.95**  
Wonton Soup or Hot and Sour Soup  
Egg Rolls Sweet and Sour Shrimp or Pork  
Almond Boneless Chicken Fried Rice  
Chinese Tea Fortune and Almond Cookies

**Dinner for Three — \$29.95**  
Wonton Soup or Hot and Sour Soup  
Egg Rolls Almond Boneless Chicken Steak Kow  
Sweet and Sour Pork Fried Rice  
Chinese Tea Fortune and Almond Cookies

**Dinner for Four — \$39.95**  
Wonton Soup or Hot and Sour Soup  
Egg Rolls Almond Boneless Chicken Steak Kow  
Sweet and Sour Shrimp Cantonese Chow Mein Fried Rice  
Chinese Tea Fortune and Almond Cookies

**Dinner for Five — \$49.95**  
Wonton Soup or Hot and Sour Soup  
Egg Rolls Subgum Wonton Imperial Lo Mein  
Sweet and Sour Pork Almond Boneless Chicken  
Steak Kow Fried Rice  
Chinese Tea Fortune and Almond Cookies

**Dinner for Six — \$59.95**  
Wonton Soup or Hot and Sour Soup  
Egg Rolls Sweet and Sour Chicken Woo Dip Har  
Steak Kow Subgum Wonton Cantonese Chow Mein  
Pepper Steak with Tomato Fried Rice  
Chinese Tea Fortune and Almond Cookies

SELECTED SPECIALTIES

|   |       |
|---|-------|
| <b>Golden Phoenix Special Steak</b> .....   | 12.00 |
| Beef Tenderloin, perfectly broiled over glowing flames, nest on bed of Chinese vegetables covered by imported oyster sauce  |       |
| <b>Lung Fung Kow</b> .....  | 11.25 |
| Combination of lobster meat, breast of chicken, Chinese snow peas, water chestnuts, bamboo shoots and mushrooms   |       |
| <b>Imperial Lo Mein</b> .....   | 10.00 |
| Lobster meat, chicken and Chinese vegetables deftly mixed with egg noodles. Fit for a king  |       |
| <b>Subgum Wonton</b> .....  | 9.95  |
| Shrimp, chicken and pork with Oriental vegetables topped with golden fried wontons  |       |
| <b>Cantonese Chow Mein w/Chicken</b> .....  | 9.75  |
| Very fine Canton noodles, golden-browned in peanut oil to a crisp elegance — then crowning with a perfectly blended taste combination of chicken meat, water chestnuts, bright sweet pea pods and mushrooms |       |
| <b>Lemon Chicken</b> .....  | 9.75  |
| Boned chicken deep-fried in a light egg batter and topped with Lemon Sauce  |       |
| <b>Sea Food War Bar</b> .....   | 15.00 |
| Lobster meat, shrimps and scallops cooked with Chinese vegetables on sizzling rice  |       |
| <b>Subgum War Bar</b> .....   | 12.00 |
| Shrimps, chicken, pork and Chinese vegetables on sizzling rice  |       |
| <b>Shrimp or Chicken Bird's Nest</b> .....  | 12.00 |
| Shrimps or chicken stir-fried with mushrooms, carrots, baby corns, bamboo shoots, water chestnuts, pea pods and pineapple chunks served in a deep-fried potato nest   |       |

BEEF AND PORK

|   |       |
|---|-------|
| <b>Beef w/Pea Pods and Mushrooms</b> .....  | 10.50 |
| Tender beef dices, cooked with fresh pea pods and button mushrooms  |       |
| <b>Pepper Steak with Tomatoes</b> .....   | 9.50  |
| Tender center of beef, covered in a gravy with green pepper and tomato  |       |
| <b>Beef Broccoli</b> .....  | 9.50  |
| Sliced beef with broccoli in oyster sauce   |       |
| <b>Char Shu Bok Toy</b> .....   | 8.50  |
| Sliced barbecued pork with Chinese greens   |       |
| <b>Barbecued Spare Ribs</b> .....   | 8.75  |
| <b>Sweet and Sour Pork</b> .....  | 8.75  |
| Tenderloin pork dipped in egg batter, cooked with pineapple, carrots, and green peppers                                 |       |
| <b>Sweet and Sour Beef Tenderloin</b> .....   | 9.75  |
| <b>Steak Kow</b> .....  | 10.50 |
| Chunks of beef tenderloin immersed in a wine base marinated and sauteed with mushroom and choice of oriental vegetables |       |
| <b>Moo Shu Pork</b> .....   | 8.25  |
| Sliced pork with oriental vegetables cooked in Hoy Seen Sauce. Served with 4 special pancakes.                          |       |
| <b>Mongolian Beef</b> .....   | 9.95  |
| Sliced beef cooked with scallions in special sauce. Topped with shrimp-flavored chips.                                  |       |
| <b>Moo Shu Beef or Chicken</b> .....  | 9.95  |
| Sliced beef with oriental vegetables cooked in Hoy Seen Sauce. Served with 4 special pancakes                           |       |

CHICKEN AND DUCK

|   |      |
|---|------|
| <b>Almond Boneless Chicken</b> .....  | 9.75 |
| Boned chicken deep-fried in a moderately seasoned batter and topped with an exquisitely prepared vegetable sauce, garnished with crushed almonds and green onions |      |
| <b>Moo Goo Gai Kow</b> .....  | 9.75 |
| A smooth, sauteed blend of sliced breast of chicken, selected Chinese vegetables and mushrooms  |      |
| <b>Hong Shu Chicken</b> .....   | 9.75 |
| Breaded pieces of white meat of chicken sauteed in sherry with mushrooms and choice Chinese vegetables  |      |
| <b>Sweet and Sour Chicken</b> .....   | 9.75 |
| Breaded sliced chicken in a sweet and tangy sauce with pineapple, green peppers and carrots   |      |
| <b>Almond Pressed Duck</b> .....  | 9.75 |
| Boned Long Island duckling, crispy browned in deep fat and topped with a tempting sauce, garnished with crushed almonds and green onions                          |      |
| <b>Pineapple Chicken</b> .....  | 9.75 |
| Tender, white meat of fresh chicken, sauteed with sliced pineapple. Cooked with Bok Toy and Special sauce   |      |
| <b>Chicken in Black Bean Sauce</b> .....  | 9.75 |
| Sliced breast of chicken with onion in garlic-tinged, black bean sauce  |      |

LOBSTER AND SHRIMP

|  |       |
|--|-------|
| <b>Lung Har Kow</b> .....  | 13.75 |
| A delicately contrived saute of lobster chunks, mushrooms, snow peas and succulent Chinese vegetables                    |       |
| <b>Woo Din Har</b> .....   | 9.75  |
| Split jumbo shrimps skillfully wrapped in bacon and served with hot tangy sauce  |       |
| <b>Har Kow</b> .....   | 9.75  |
| Whole shrimps tenderly blended with mushrooms, Chinese snow peas, water chestnuts and selected Chinese vegetables        |       |
| <b>Cantonese Fried Shrimp</b> .....  | 9.50  |
| Jumbo shrimps dipped in egg batter, deep-fried in peanut oil. Served with a fatty plum sauce.                            |       |
| <b>Sweet and Sour Shrimp</b> .....   | 9.75  |
| Tender fresh shrimps dipped in egg batter, served with a sweet and tangy sauce with pineapple, green peppers and carrots |       |
| <b>Hong Shu Shrimp</b> .....   | 9.75  |
| Deep fried shrimps sauteed in sherry with mushrooms and Chinese vegetables   |       |
| <b>Shrimp in Lobster Sauce</b> .....   | 9.75  |
| Fresh shrimps in a garlic-tinged sauce of egg and spicy black beans  |       |
| <b>Sea Food Kow</b> .....  | 14.00 |
| Fresh lobster meat, shrimps and scallops cooked with pea pods, water chestnuts, mushrooms and special Chinese vegetables |       |
| <b>Side Order of Pork Fried Rice with Above Dinners</b> .....  | 3.50  |
| <b>Side Order of Egg Rolls (2) with Above Dinner</b> .....   | 3.50  |
| All Chinese Dinners Include Wonton Soup or Tomato Juice, Egg Roll, Hot Rolls, Butter, Tea and Dessert                    |       |

APPETIZERS

|   |      |
|---|------|
| <b>Sizzling Rice Soup</b> .....                             | 4.20 |
| <b>Hot and Sour Soup</b> .....                              | 4.20 |
| <b>Large Wonton Soup with Barbecued Pork</b> .....          | 4.20 |
| <b>Barbecued Spare Ribs</b> .....                           | 6.95 |
| <b>Barbecued Pork (Sliced)</b> .....                        | 5.00 |
| <b>Balamaki (Sliced marinated beef on bamboo spears)</b> .. | 5.50 |
| <b>Shrimp Cocktail</b> .....                                | 4.50 |
| <b>Shrimp Toast (8)</b> .....                               | 5.50 |

HOT AND SPICY

|   |       |
|---|-------|
| <b>Beancake &amp; Vegetables</b> .....  | 9.00  |
| A combination of fresh vegetables stir-fried with beancake in a special hot sauce   |       |
| <b>Cashew Shrimp or Szechwan Shrimp</b> .....   | 11.00 |
| Special hot or mild sauce   |       |
| <b>Imperial Shrimp</b> .....  | 9.75  |
| Jumbo Shrimps dipped in egg batter, cooked with Special prepared Hot and Sour Sauce   |       |
| <b>Cashew Chicken</b> .....   | 9.75  |
| Diced Breast of Chicken, sauteed with Chinese vegetables in Hoy Seen Sauce. (With or without Special Hot Sauce.)                                    |       |
| <b>Cashew Pork Ding</b> .....   | 9.00  |
| Diced Barbecued Pork sauteed with Chinese vegetables in Hoy Seen Sauce. (With or without Special Hot Sauce.)  |       |
| <b>Curry Shrimp</b> .....   | 9.75  |
| Fresh tender shrimps in spicy curry sauce   |       |
| <b>Curry Chicken</b> .....  | 9.50  |
| Breast of Chicken blended with onion and curry sauce.   |       |
| <b>Silver Needle Noodles with Chicken</b> .....   | 9.95  |
| Special Chinese noodles with chicken in hot sauce   |       |
| <b>Silver Needles Noodles with Beef</b> .....   | 9.95  |
| Special Chinese noodles cooked with beef in hot sauce   |       |
| <b>Hong Kong Chow Mein</b> .....  | 9.75  |
| Slices Barbecued Pork, Shrimps and Chinese vegetables mixed with Canton noodles (With or without Curry Sauce.)                                      |       |
| <b>Szechwan Beef or Chicken</b> .....   | 10.25 |
| Marinated Beef Tenderloin or Breast of Chicken sauteed with mushrooms, water chestnuts, bamboo shoots and fine cut vegetables in chili pepper sauce |       |
| <b>Kung Bo Chicken</b> .....  | 9.75  |
| Diced chicken, superbly blended with hot pepper, celery, bamboo shoots and carrots. Topped with roasted peanuts                                     |       |
| <b>Mandarin Chicken</b> .....   | 9.50  |
| Strips of boneless breast white Chicken marinated with spices and golden browned in light batter. Served with Sweet and Hot Sauce                   |       |
| <b>To Fu Shrimp or To Fu Beef</b> .....   | 9.95  |
| Family Style Beancake with shrimp or beef cooked in special sauce   |       |
| <b>Ginger Beef</b> .....  | 9.95  |
| Marinated tender beef with sweet ginger in chili and garlic sauce   |       |

CHOP SUEY, CHOW MEIN AND FRIED RICE

|  |      |
|--|------|
| Chop Suey with Rice — Chow Mein with Noodles                               |      |
| <b>Golden Phoenix's Special Chop Suey or Chow Mein</b> .....               | 9.75 |
| <b>Chicken Chop Suey or Chow Mein</b> .....                                | 8.75 |
| <b>Chicken Subgum Chop Suey or Chow Mein</b> .....                         | 9.25 |
| <b>Beef Tenderloin Chop Suey or Chow Mein</b> .....                        | 9.50 |
| <b>Shrimp Chop Suey or Chow Mein</b> .....                                 | 9.50 |
| <b>Shrimp Subgum Chop Suey or Chow Mein</b> .....                          | 9.75 |
| <b>Extra Fine Chop Suey or Chow Mein</b> .....                             | 8.00 |
| <b>Pork Subgum Chop Suey or Chow Mein</b> .....                            | 8.25 |
| <b>Fresh Vegetable Chop Suey or Chow Mein</b> .....                        | 8.00 |
| <b>Barbecued Pork Fried Rice</b> .....                                     | 7.50 |
| <b>Shrimp Fried Rice</b> .....   | 8.75 |
| <b>Chicken Fried Rice</b> .....  | 7.75 |
| <b>Ham Fried Rice</b> .....  | 7.75 |
| <b>Vegetable Fried Rice (meatless)</b> .....                               | 7.75 |
| <b>Yang Chow Fried Rice (w/shrimp, chicken, ham &amp; mushrooms)</b> ..... | 8.25 |

EGG FOO YOUNG AND COMBINATION PLATES

|  |      |
|--|------|
| <b>Barbecued Pork Egg Foo Young</b> .....                    | 7.75 |
| <b>Shrimp Egg Foo Young</b> .....                            | 8.75 |
| <b>Chicken Egg Foo Young</b> .....                           | 7.95 |
| <b>Mushroom Egg Foo Young</b> .....                          | 7.75 |
| <b>Ham Egg Foo Young</b> .....                               | 7.75 |
| <b>Vegetable (meatless) Egg Foo Young</b> .....              | 7.75 |
| <b>1. Fried Shrimp, Fried Rice, Egg Roll</b> .....           | 7.75 |
| <b>2. Barbecued Spare Ribs, Fried Shrimp, Egg Roll</b> ..... | 8.15 |
| <b>3. Balamaki, Fried Shrimp, Egg Roll</b> .....             | 8.15 |

AMERICAN DINNERS

|   |       |
|---|-------|
| <b>Broiled White Fish with Tartar Sauce</b> ..... | 9.50  |
| <b>Breaded Shrimp, Tartar Sauce</b> .....         | 9.50  |
| <b>Broiled Filet Mignon, Mushroom Cap</b> .....   | 14.50 |
| <b>Broiled Pork Chops</b> .....                   | 9.10  |
| <b>Hamburger Deluxe</b> .....                     | 3.75  |
| <b>Cheeseburger Deluxe</b> .....                  | 3.75  |

|                                      |                     |
|--------------------------------------|---------------------|
| Coffee, Milk, Coke or Iced Tea ..... | .75 Extra           |
| A Minimum of \$4.00 per person       | Extra Set-Up \$1.00 |
| Containers for Leftovers .....       | .35                 |

|  |                                      |      |
|--|--------------------------------------|------|
| 4 8 2 8  | Water Chestnuts and Peas with a Meat |      |
| Caulis, hard pea pods, water chestnuts, onions and a meat, quickly stir-fried with seasoning in a very hot wok |                                      |      |
| 4 8  | Pork                                 | 5.15 |
| 8 8  | Chicken                              | 5.55 |
| 1 8  | Beef                                 | 5.85 |
| 6 8  | Shrimp                               | 6.95 |
| 8 8  | Broccoli with a Meat                 |      |
| 4 8  | Pork                                 | 4.55 |
| 8 8  | Chicken                              | 5.30 |
| 1 8  | Beef                                 | 5.50 |
| 6 8  | Shrimp                               | 6.45 |
| 8 8  | Chinese Broccoli with a Meat         |      |
| 4 8  | Pork                                 | 5.40 |
| 8 8  | Chicken                              | 6.10 |
| 1 8  | Beef                                 | 6.30 |
| 6 8  | Shrimp                               | 7.10 |
| 8 8  | Squid                                | 6.45 |
| 11 8 1 8   | Chinese Mushrooms with               |      |
| Oyster Sauce   |                                      | 6.75 |
| 8 8  | Fried Asparagus                      | 3.95 |
| Fresh asparagus dipped in egg, scallions and fried to a golden brown   |                                      |      |
| 11 8 1 8   | Asparagus with Beef                  | 5.60 |
| 1 8 1 8  | Tomatoes with Beef                   | 4.95 |
| 11 8 1 8   | Chinese Yari-long Beans              |      |
| with Pork  |                                      | 5.10 |
| 11 8 1 8   | Chinese Greens (Bok Choy)            |      |
| with Pork  |                                      | 4.15 |
| 1 8 1 8  | Bean Sprouts with a Meat             |      |
| 4 8  | Pork                                 | 3.40 |
| 8 8  | Chicken                              | 4.10 |
| 1 8  | Beef                                 | 4.30 |
| 6 8  | Shrimp                               | 5.45 |

## SEAFOOD

|                                     |                           |      |
|-------------------------------------|---------------------------|------|
| 8 8                                 | Fried Prawns              | 6.25 |
| 1 8 8                               | Baby Prawns               | 6.95 |
| 1 8 8                               | Barbecued Prawns          | 8.25 |
| 8 8                                 | Tomato Prawns Imperial    | 8.25 |
| 8 8                                 | Sweet and Sour Prawns     | 8.25 |
| 11 8 1 8                            | Black Bean Sauce Prawns   | 8.25 |
| Shelled succulent prawns with fresh |                           |      |
| peppers, onions and eggs sautéed in |                           |      |
| black bean sauce                    |                           |      |
| 1 8 8 8                             | Tomato Curry Prawns       | 8.25 |
| 11 8 1 8                            | Prawns and Vegetables     | 8.25 |
| 11 8 1 8                            | Black Bean Sauce Lobster  | 8.25 |
| 1 8 8 8                             | Tomato Curry Lobster      | 8.25 |
| 1 8 8 8                             | Abalone with Oyster Sauce | 8.25 |
| 1 8 8 8                             | Tomato Curry Crab         | 8.25 |
| 1 8 8 8                             | Steamed Crab with         | 8.25 |
| Special Sauce                       |                           | 8.25 |
| 11 8 1 8                            | Black Bean Sauce Crab     | 8.25 |
| Fried Colman's St.                  |                           | 8.25 |

\*\*\* Seasonal Prices on What's Available



## FOWL

|  |                               |            |
|--|-------------------------------|------------|
| 1 8 8  | Crispy Skin Chicken           | 6.95       |
| 1 8 8  | Sweet and Sour Chicken        | 4.75       |
| 1 8 8  | Roast Chicken, Chinese Style  | 7.55       |
| 1 8 8  | Roast Shredded Chicken        | 7.55       |
| with Lettuce and crisp                           |                               |            |
| 8 8  | Bean Threads                  | 5.65       |
| 8 8  | Abalone Chicken               | 8.25       |
| 8 8  | Fried Chicken Wings (8)       | 4.75       |
| 1 8 8  | Fried Chicken with Garlic (8) | 5.85       |
| 8 8  | Fried Soy Chicken             | 6.95       |
| 8 8  | Chicken in Soy Sauce          | 5.95       |
| 8 8  | Chicken Wrapped in Fatt (8)   | 7.15       |
| 8 8  | Pressed Peking Duck           | 6.85       |
| Young duckling, pot roasted with delicate        |                               |            |
| spices then baked, served with rice              |                               |            |
| sauce and sweet sauce also provided with         |                               |            |
| toasted crushed nuts                             |                               |            |
| 8 8  | Barbecued Spicy Squab         | 10.85      |
| 8 8  | Stuffed Chicken Wings (8)     | 6.25       |
| Chicken wings stuffed with Chinese sausage       |                               |            |
| and green onions for that special flavor, dipped |                               |            |
| in a batter and fried to a golden brown          |                               |            |
| 8 8  | Cashew Nut Chicken            | 5.40       |
| 8 8  | Spicy Boneless Chicken        | 6.25       |
| 8 8  | Curry Chicken                 | 6.25       |
| 8 8  | Lenon Chicken                 | 5.85       |
| Lightly battered and deep-fried chicken          |                               |            |
| sauce seasoned with a tangy, onion sweet and     |                               |            |
| hot sauce  |                               |            |
| 8 8  | Roast Duck                    | 9.95-18.50 |
| (Chickens, each order)                           |                               |            |

## MEATS

|  |                             |      |
|--|-----------------------------|------|
| 8 8 8  | Sweet and Sour Pork         | 4.55 |
| 1 8 8 8                                      | Salt Fish with Mixed Pork   | 6.15 |
| 1 8 8 8                                      | Chinese Sausage and         |      |
| Mixed Pork                                   |                             | 5.75 |
| 8 8 8  | Fried Bean Curd with        |      |
| Mixed Pork                                   |                             | 5.55 |
| 8 8 8  | Bean Curd with              |      |
| Szechuan Sauce                               |                             | 5.35 |
| 8 8 8  | Sweet and Sour Spare Ribs   | 3.65 |
| 8 8 8  | Black Bean Sauce Spare Ribs | 4.95 |
| 8 8 8  | Oyster Sauce Spare Ribs     | 4.95 |
| 8 8 8  | Szechuan Pressed Pork       | 5.25 |
| Tender pork cut, pot roasted with delicate   |                             |      |
| spices, dark light, hot date, covered with a |                             |      |
| special Szechuan sauce and sprinkled with    |                             |      |
| green onions                                 |                             |      |
| 11 8 2 8 8                                   | Sweet and Sour Pressed Pork | 4.75 |
| 1 8 1 8                                      | Garlic Beef                 | 6.25 |
| 8 8 8  | Curry Beef                  | 6.25 |
| 8 8 8  | Chinese Mushrooms with Beef | 6.85 |
| 8 8 8  | Cashew Nut Beef             | 6.65 |
| 8 8 8  | Black Bean Sauce Beef       | 6.65 |
| 8 8 8  | Oyster Sauce Beef           | 6.35 |
| 8 8 8  | Spicy Beef                  | 6.35 |
| 8 8 8  | Lenon Pressed Pork          | 4.95 |

All dinners and prices subject to change without notice



## DINNERS

Extra Service Place Charge - Adults \$1.00



## HONG KONG

Service for Two minimum

\$6.95 per person

Chef's Soup  
Bean Sprout Pork Chow Mein\*  
Fried Chicken with Garlic  
Pork Fried Rice  
Almond Chicken  
Cookies Tea

For three or more,  
Fried Wonton added



## MACAO

Service for Two minimum

\$8.25 per person

Chef's Soup  
Bean Sprout Pork Chow Mein\*  
Sweet and Sour Pork  
Fried Prawns  
Pork Fried Rice  
Cookies Tea

For three  
Fried Wonton\* added  
For four or more  
Lobster Noodle added



## KWANTUNG

Service for Two minimum

\$10.45 per person

Chef's Soup  
Cantonese Pork Chow Mein  
Sweet & Sour Pressed Pork  
Almond Chicken  
Fried Prawns  
Special Fried Rice  
Cookies Tea

For three  
Fried Chicken with Cashew added  
For four or more  
Egg Rolls added



## KOWLOON

Service for Two minimum

\$11.45 per person

Chef's Soup  
Cantonese Pork Chow Mein  
Sweet and Sour Pork  
Prawns with Broccoli  
Stuffed Chicken Wings  
Special Fried Rice  
Cookies Tea

For three  
Egg Rolls added  
For four or more  
Oyster Sauce Beef added



## CANTON

Service for Two minimum

\$11.95 per person

Chef's Soup  
Barbecued Spare Ribs  
Fried Prawns  
Bean Sprout Pork Chow Mein\*  
Special Fried Rice  
Sweet and Sour Pork  
Fried Asparagus\*  
Cookies Tea

For three  
Cantonese Noodle with  
Vegetables added  
For four or more  
Chicken Wonton added



## ON LOCK SAM'S DELIGHT

\$134.00 For Eight People

For three  
Fried Wonton\* added  
For four or more  
Lobster Noodle added

Combination Wonton Soup  
Shredded Barbecued Chicken  
sprinkled with sesame seeds  
Butterfly Prawns  
Lung Chung Foon Yick  
(stuffed chicken wings)  
Pressed Peanut Duck  
garnished with pineapple  
Barbecued Spare Ribs  
Gourmet Vegetables and  
Lobster topped with  
crispy bean thread  
Gourmet Chow Mein  
topped with Chinese  
mushrooms and beef  
Yong Chow Fried Rice  
Coconut Ice Cream  
Tea

(No substitutions please)

YOUR CHOICE -  
For three  
For four or more  
For five or more  
For six or more  
For seven or more  
For eight or more  
For nine or more  
For ten or more  
For eleven or more  
For twelve or more  
For thirteen or more  
For fourteen or more  
For fifteen or more  
For sixteen or more  
For seventeen or more  
For eighteen or more  
For nineteen or more  
For twenty or more

When substitutions are not in season,  
green house will be substituted

All prices and places subject to change without notice





1. 请选出安徽省名茶:  
(A)瓜片 (B)太平猴魁 (C)黄山毛峰  
(D)小种红茶
2. 请选出福建省名茶:  
(A)屯绿 (B)安吉白茶 (C)大红袍  
(D)白鸡冠
3. 请选出广东省名茶:  
(A)黄金桂 (B)凤凰单丛 (C)岭头单丛  
(D)水仙
4. 请选出四川省名茶:  
(A)蒙顶茶 (B)峨眉竹叶青 (C)六堡茶  
(D)君山银针
5. 哪些茶有可能归在“熟火乌龙茶”内?  
(A)白牡丹 (B)白毫乌龙  
(C)冻顶乌龙 (D)水仙
6. 哪些茶可以归在“条形乌龙茶类”内?  
(A)文山包种茶 (B)武夷岩茶  
(C)凤凰单丛 (D)白毫银针
7. 哪些茶是不经萎凋的普洱茶?  
(A)青沱 (B)沱茶 (C)熟沱 (D)熟饼
8. 哪些茶可以归在“球型乌龙茶类”内?  
(A)珠茶 (B)铁罗汉 (C)冻顶乌龙  
(D)木栅铁观音
9. 哪些茶属于无性繁殖?  
(A)播种法 (B)扦插法 (C)压条法  
(D)嫁接法
10. 哪些茶的茶青要等枝叶长得较成熟后才采摘?  
(A)水仙 (B)佛手 (C)铁观音  
(D)白牡丹

11. 哪些茶的茶青要在枝叶生长的初期即行采摘才好?  
(A)冻顶 (B)碧螺春 (C)紫笋 (D)雀舌
12. 请选出以茶树品种命名的茶:  
(A)碧螺春 (B)金萱乌龙 (C)肉桂  
(D)佛手
13. 请选出以采摘季节命名的茶:  
(A)明前茶 (B)雨前茶 (C)夏茶  
(D)白露茶
14. 请选出以形状命名的茶:  
(A)单芽 (B)芽茶 (C)瓜片  
(D)铁观音
15. 请选出以地名命名的茶:  
(A)甘露茶 (B)雨花茶 (C)松萝茶  
(D)信阳毛尖
16. 请选出茶的别名:  
(A)蔎 (B)晚甘侯 (C)瑞草魁  
(D)不夜侯
17. 请选出全发酵茶的茶名:  
(A)星村小种 (B)黄金桂 (C)滇红  
(D)祁红
18. 请选出绿茶类的茶:  
(A)珍眉 (B)珠茶 (C)太平猴魁  
(D)径山茶
19. 请选出台湾曾生产过的绿茶:  
(A)珠茶 (B)煎茶 (C)龙井  
(D)碧螺春
20. 请选出在台湾改良的新茶树品种:  
(A)四季春 (B)金萱 (C)硬枝红心  
(D)青心乌龙

的保护如倡议保护星村正山小种红茶等。

吴教授祖籍福建省福安县人，生于1918年11月。福建省立福安农业职业学校茶科首届毕业生，后入福建省立农学院（现福建农林大学前身），主修农艺，副修农化，1946年毕业后，任福建省立福安农业职业学校教务主任。

1947年赴台，1948年应台湾省农业试验所聘为平镇茶业试验分所制茶系主任。1948年升任校正兼分所长并兼办中央茶业改进委员会，执行复兴及拓展台茶之重任，推行茶园耕作法综合示范，面积达万余公顷，奠定台茶增产基础。倡导绿茶（包茶）制造技术改良，配合外销市场需求，及建立自动化示范制茶工厂，争取日本原茶市场，促使台茶外销占总生产量百分之八十左右，以科技领导生产，以符台湾光复初期农业培植工业之图策。

1968年政府为统一事权，精简机构，将林口茶业传习所、鱼池及平镇茶业试验分所三单位合并为台湾省茶业改良场，设总场于平镇，直属台湾省政府农林厅，并由吴氏担任场长。总场内增设茶园机械及茶业推广二课，竭力倡导茶园机器采茶及半发酵茶机械自动化生产等作业，促使台湾茶叶生产机械化，减低生产成本，提高茶农收入，改善茶农生活。1979年政府创设林口新社区，林口分场必须迁移，吴氏认为发展台茶良机不可失，原将林口分场迁文山，购地三十余公顷新建现代化制茶试验工厂及研究室，并于台东购地增设分场，及南投冻顶购地新建工作站，以图台湾中南部及东部新茶区的开拓，又于总场新建建源茶试验工厂及茶叶化学研究室，全面推广茶叶生产科学化与机械化，以增茶农收益。

1982年中华茶艺协会创立，吴氏被各界选为曾任理事长，对新品种之推广，品质官能鉴定人员选拔，协助各地举行优良茶比赛提高茶叶品质，培训茶艺人员以及国际间茶艺文化之交流无不尽心尽力，促使国内各界饮茶之风日盛。

1984年5月，吴氏将届退休年龄，即提前从茶改场荣退，但仍兼台湾大学农艺学系教授兼茶作学。吴氏自1952年起在台湾大学兼授茶作学达四十余年，至1993年6月始行退休。茶作学及实习虽属选修课程，但选修者最高时曾达一百余人。吴氏教学认真，谆谆教导的精神，甚为青年学子所敬爱。

吴氏退而不休，1988年6月返乡探亲，应吴国光老先生等之邀参观闽、浙、苏、湘各省茶区，最高茶叶学府及北京名胜等，对国内茶叶之发达，赞不绝口。1990年9月率团返台应邀参加“台湾茶叶学术讨论会”并深入鹿耳门山区考察，证实桂林村的百年矮脚乌龙茶树正是台湾的青心乌龙品种，为台湾乌龙茶树种的历史溯源找到见证。

吴氏在台湾茶界服务达50年，对台茶之复兴与发展有莫大的贡献，其大公无私、埋头苦干的研究精神，甚为茶界所钦佩，尤其对茶树育种及评茶之有恒毅力更为茶界所称道。曾先后考察日、韩、印尼、德、荷、英、法、意、比、丹麦、瑞典、美国及新加坡等国，并多次参加国际茶叶学术会议，毕生致力于茶树育种、茶园机械、茶叶制法及评茶之研究，先后育成15个茶树新品种，其中尤以适制乌龙茶包种茶之台茶12号（金萱）及台茶13号（翠玉）最为人所称道，发表学术论文一百余篇，一贯倡导饮茶风气，弘扬茶文化。

吴教授教授师承张老，因历史的原因，分别在两岸为台湾茶业的复兴及发展做出了宏伟的贡献，被两岸茶人尊为茶业大师。我追随吴老将近三十年，深受爱戴及教导，深切体会吴老的茶学思想及待人处事原则。2001年9月在厦门初次与张老见面，共同参与乌龙茶评比，感受到他做事认真，一丝不苟，真诚待人，疾恶如仇，乐于谆谆教导后辈，见到了吾师吴教授的影子。2003年5月再次到福州张老新宅拜访，承张老热情接待，品鉴了张老珍藏的各类乌龙茶及茶王，获赠中国茶礼。

台北陆羽茶教室专题演讲《浅谈红茶》7月3日 欢迎踊跃报名

敬乃对人尊敬，对己  
 谦信，其显现于形表  
 者为诚恳之仪态，无  
 轻蔑虚伪造作之意。  
 敬与和相辅，勿论宾  
 主，一样一举动皆含  
 “能敬能和”之心  
 情，不落于凡俗，一  
 切烦琐杂虑，由之尽  
 屏，茶味所生，宾主  
 之心归于一体。  
 “怡”：据说文解字  
 注：“怡者，和也。  
 悦也”乐也。可见  
 怡字含义广博，调和

张老与吴老亦师亦友，一生皆与茶共舞。学茶 栽茶 研究茶、爱饮茶，惜茶如命；经常利用各种场合宣传茶对人体健康的功效，提倡茶为国饮；评茶精细耐心，一丝不苟，精益求精；生活简朴，勤俭，为官不贪，为政清廉，为人和善，工作认真，脚踏实地，埋头苦干，追求突破，无私奉献，培育青年，热心公益，是茶人的最佳典范，是闽台茶业大师的传承。



茶艺月刊

陆羽茶艺中心工作报告

258

茶书推荐一  
**台北找茶**  
吴德亮著 / 摄影  
民生报社出版  
陆羽茶艺中心 经销

茶文化这几年蓬勃地发展,茶产业、茶业与茶道著作都有了基础性的建树。如何在这样的根基上往上健康、持续地发展,是茶人关心的课题。经各方面的努力,中国已将茶艺师列入正式职业名称之一,高级茶艺师则等同于副教授的待遇;最近以中国茶艺师研究会会长刘焯先生为首的亲人们又发起了将茶正式定名为“国饮”的提议。如果“国饮”之名确定,那政府级别的会议上,有象“国医”、“国术”、“国棋”、“国茶”等名号,那

[illegible]

四月十八日：上海陆羽茶艺中心设议，第一次筹备会在上海天福茗茶海华店召开，决定当年春成立，本年下半年进行师资培训与推广，找寻与表演。

四月二十一日：天福茶博物院主办“首届多媒体文化节”，在院内兰亭曲水两旁，由茶艺师将各自泡好的茶汤放于小船上，顺水飘流，一面敬献天地，一面请两岸来宾品饮，是日茶艺表演、茶艺讲座、茶艺比赛形式。

[illegible]



39. 陆羽《茶经》所说的一沸、二沸、三沸是指：  
(A)水质 (B)水量 (C)茶量 (D)水温

40. 将水煮沸有何效应：  
(A)杀菌 (B)降低矿物质含量  
(C)减少消毒剂残留 (D)降低含氧量

41. “茶之为用味至寒为饮最宜行俭德之人”出自哪本书？  
(A)陆羽《茶经》 (B)苏轼《十六汤品》  
(C)徽宗《大观茶论》 (D)蔡襄《茶神传》

42. “茶之为物……燥降致清和”出自哪本书？  
(A)陆羽《茶经》 (B)苏轼《十六汤品》  
(C)徽宗《大观茶论》 (D)蔡襄《茶神传》

43. “俟积雪 碎石香散”是形容什么？  
(A)茶团之美 (B)水露的样子  
(C)茶汤滋味之美 (D)炭灰之美

44. 《茶具图赞》的作者为谁？  
(A)陆羽 (B)蔡襄 (C)苏轼  
(D)审安老人
45. 《吃茶养生记》的作者是谁？  
(A)千利休 (B)荣西 (C)草衣 (D)百丈

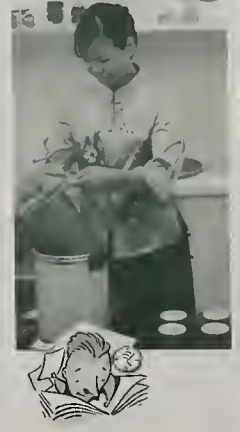
46. 日本“北野大茶会”由谁主办？  
(A)荣西 (B)丰臣秀吉 (C)千宗旦 (D)草衣

47. “伊公侯 陆氏茶”的伊公是指谁？  
(A)伊尹 (B)陆羽 (C)高汤 (D)周公

48. “一瓯喉吻润 二碗破孤闷”出自谁的诗句？  
(A)陆羽 (B)皎然 (C)卢仝 (D)百丈

49. “不羡黄金鼎 不羡白玉杯”出自谁的诗句？  
(A)陆羽 (B)皎然 (C)卢仝 (D)百丈

50. “熟知茶道全尔真 唯有丹丘得如此”出自谁的诗句？  
(A)皎然 (B)白居易 (C)苏轼 (D)杜甫



| 标准答案 |      |    |      |    |      |
|------|------|----|------|----|------|
| 题目   | 答案   | 题目 | 答案   | 题目 | 答案   |
| 1    | ABC  | 18 | ABCD | 35 | BC   |
| 2    | CD   | 19 | ABCD | 36 | D    |
| 3    | BC   | 20 | B    | 37 | D    |
| 4    | AB   | 21 | AB   | 38 | CD   |
| 5    | CD   | 22 | ABC  | 39 | D    |
| 6    | ABC  | 23 | C    | 40 | ABCD |
| 7    | AB   | 24 | AB   | 41 | A    |
| 8    | CD   | 25 | B    | 42 | C    |
| 9    | BCD  | 26 | C    | 43 | C    |
| 10   | ABC  | 27 | B    | 44 | D    |
| 11   | BCD  | 28 | A    | 45 | B    |
| 12   | BCD  | 29 | A    | 46 | B    |
| 13   | ABC  | 30 | A    | 47 | A    |
| 14   | ABC  | 31 | A    | 48 | C    |
| 15   | BCD  | 32 | B    | 49 | A    |
| 16   | ABCD | 33 | C    | 50 | A    |
| 17   | ACD  | 34 | D    |    |      |

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323 王秋慧      324 曾晓银      325 王秀珠

326 杜美聪      327 谢宛珊

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**学科：**  
倪明慧 小姐    黄玫瑰 小姐  
吕慧宁 小姐    江曼曼 小姐

**术科：**  
张玉云 小姐    本愿靖子 小姐  
林丽珍 小姐    石露露子 小姐  
刘昭吟 小姐    王奕美 小姐  
陈淑惠 小姐

台北陆羽茶道教室中班级『泡茶讲座』第97期 6月24日开课

# 闽台茶业大师的传承—— 记张天福、吴振铎两大师

天福茶博物馆 阮建明



在茶业界享有崇高声望的张天福茶业大师出生于1910年，生长在名医世家，父母都是福州市很有名望的医生。1928年高中毕业后毅然不顾父母的反对，立志务农献身茶业。1932年金陵大学农学院毕业后，返回故里担任协和大学生物系助教三年期间，阅读与搜集了大量茶叶资料并于1934及1935年两次赴台湾考察茶业，从中得到启示，促使他下决心要办茶科学校与茶业改良场。1935年8月创办福建省立福安农业职业学校（以茶科为主）及福安茶业改良场，任校长兼场长，将茶学教育与茶业科研相结合，开创科教合作的典范。福安茶业改良场后改制为福建省农科院茶叶研究所。张老是福建省茶业科研与教育的创始人、教育英才，人才辈出，台湾茶业大师吴振铎教授即师承张老。

1934年张老赴日考察日本茶业后，于1936年从日本引进红茶机械设备，是福建茶叶加工由手工过渡到机械的开端，也是促使张老设计开发“九一八”揉茶机的动力。

1940-1942年张老在崇安（今武夷山市）创立福建示范茶厂及担任厂长期间，开辟茶园二百多公顷，建机械化茶叶初制及精制厂，开展茶树育种、栽培、制茶技术

改良与科研，并建福安、福安分厂、星村等制茶所，是当时全国规模最大的茶叶生产、科研推广、销售相结合的机构。1942年被中央政府看重，改组为祖国大陆第一个国家级的茶叶研究所。

1942-1946年张老在福建协和大学农学院任教期间，积极收集资料，编写茶叶栽培、茶叶制造等教材，组织学生参加茶事活动。1946年又回到崇安担任由中央茶叶研究所改制的福安茶叶试验场场长，继续茶业试验研究工作。

1950年回到福州，先后任中茶福建省公司技术科长及省农业厅特产处副处长，对全省茶叶生产、收购、科研机构、人才配置、评茶计价办法的制订、茶类改制、制茶机械化、茶业技术推广等方案的实施倾注全力，为恢复、发展福建省茶业做了突出的贡献。

1957至1980年的艰辛岁月中，因为爱茶，与茶共生，在逆境中改造低产茶园，建立丰产茶园，改进制茶工艺提高茶叶品质及售价，突出的表现，令人刮目相看。这段经历更能体会张老所说的“茶是我的生命”的意义。

1980年，70高龄的张老退而不休，仍然与茶共舞。1982年欣然担任省农科院茶叶研究所技术顾问，继续从事茶业科研工作，主持省的重点攻关课题“乌龙茶制作工艺与设备研究”，经过六年的试验研究，解决了乌龙茶单天制作的难题，应用人工控制环境进行乌龙茶制作工艺，对稳定和提高乌龙茶品质取得创造性的进展。张老热爱茶业工艺创新，也重视传统工艺



21. 哪些古今茶器用来品制末茶？  
(A) 磁 (B) 金法器 (C) 都盖 (D) 贯

22. 哪些茶器名称是属于备水、注水的器具？  
(A) 水方 (B) 鹿水露 (C) 汤提点 (D) 罗合

23. 陆羽《茶经》中与茶荷同样功能的茶器称为：  
(A) 纸囊 (B) 揭 (C) 则 (D) 竹夹

24. 拟想五道的苦茶罐，不实践温问题。第二道的温泡时间会：  
(A) 比第一道短 (B) 比第三道短 (C) 比第一道长 (D) 比第三道长

25. “密叶茶法”冲泡时，茶量公克数呈水量C/C数的：  
(A) 1% (B) 1.5% (C) 2% (D) 2.5%

26. 拟想五道的苦茶罐，若为台湾的高级罐吞(外形完整者)，应放多少较为适宜：  
(A) 1/5壶 (B) 1/4壶 (C) 1/2壶 (D) 9分满

27. 同样年份的“陈放昔耳”要比“醒堆昔耳”所需的泡茶水温：  
(A) 高 (B) 低 (C) 一样

28. 浓喝茶的想法何者为是：  
(A) 增加固定杯标准泡法的时间至2倍 (B) 延长固定杯标准泡法的时间至2倍 (C) 延长固定杯标准泡法的时间至3倍

29. 煮茶是跟一朝代的主要饮茶方式：  
(A) 唐 (B) 宋 (C) 明 (D) 清

30. 适于泡茶的水质，其导电度应在哪一范围：

(A) 100度以内 (B) 300度以内 (C) 500度以内 (D) 1000度以内

31. 影响泡茶效果最重要的是温度的哪一项？  
(A) 壶壁的散热速度 (B) 壶土的颜色 (C) 壶外所施的釉色 (D) 壶的形状

32. 《茶具图说》所描述的是哪一种饮茶方式的茶具：  
(A) 煮茶 (B) 点茶 (C) 泡茶 (D) 烤茶

33. 陆羽《茶经》讨论阳窑与越窑的茶碗，其争论点在于：  
(A) 保温的程度 (B) 釉色的卫生问题 (C) 釉色的衬茶效果 (D) 碗形的饮用功能

34. 《茶经》所称之“都盖”是何种用途的茶器：  
(A) 采茶用的篮子 (B) 煮茶用的篮子 (C) 储存茶的篮子 (D) 装茶具的篮子

35. 请选出降低陶瓷茶具吸水性的有效方法：  
(A) 降低烧结程度 (B) 增加烧结程度 (C) 内外施以釉药 (D) 煮茶以后再行使用

36. 日本茶道使用的“怀纸”做何用途：  
(A) 打包茶叶 (B) 过滤泡茶用水 (C) 垫碗防热 (D) 擦手或擦拭茶具

37. 日本茶道使用的“帛纱”做何用途：  
(A) 清理桌面 (B) 清理炉灰 (C) 擦拭湿的茶具 (D) 擦拭干的茶具或垫着茶碗喝茶

38. 请选出唐代二件煮茶的用具(含起火与煮茶)：  
(A) 瓶 (B) 水方 (C) 铤 (D) 风炉

39. 煮茶是跟一朝代的主要饮茶方式：  
(A) 唐 (B) 宋 (C) 明 (D) 清

40. 适于泡茶的水质，其导电度应在哪一范围：

(A) 100度以内 (B) 300度以内 (C) 500度以内 (D) 1000度以内

41. 影响泡茶效果最重要的是温度的哪一项？  
(A) 壶壁的散热速度 (B) 壶土的颜色 (C) 壶外所施的釉色 (D) 壶的形状

42. 《茶具图说》所描述的是哪一种饮茶方式的茶具：  
(A) 煮茶 (B) 点茶 (C) 泡茶 (D) 烤茶

43. 陆羽《茶经》讨论阳窑与越窑的茶碗，其争论点在于：  
(A) 保温的程度 (B) 釉色的卫生问题 (C) 釉色的衬茶效果 (D) 碗形的饮用功能

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(A) 采茶用的篮子 (B) 煮茶用的篮子 (C) 储存茶的篮子 (D) 装茶具的篮子

45. 请选出降低陶瓷茶具吸水性的有效方法：  
(A) 降低烧结程度 (B) 增加烧结程度 (C) 内外施以釉药 (D) 煮茶以后再行使用

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(A) 打包茶叶 (B) 过滤泡茶用水 (C) 垫碗防热 (D) 擦手或擦拭茶具

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(A) 清理桌面 (B) 清理炉灰 (C) 擦拭湿的茶具 (D) 擦拭干的茶具或垫着茶碗喝茶

48. 请选出唐代二件煮茶的用具(含起火与煮茶)：  
(A) 瓶 (B) 水方 (C) 铤 (D) 风炉

49. 煮茶是跟一朝代的主要饮茶方式：  
(A) 唐 (B) 宋 (C) 明 (D) 清

50. 适于泡茶的水质，其导电度应在哪一范围：

(A) 100度以内 (B) 300度以内 (C) 500度以内 (D) 1000度以内

51. 影响泡茶效果最重要的是温度的哪一项？  
(A) 壶壁的散热速度 (B) 壶土的颜色 (C) 壶外所施的釉色 (D) 壶的形状

52. 《茶具图说》所描述的是哪一种饮茶方式的茶具：  
(A) 煮茶 (B) 点茶 (C) 泡茶 (D) 烤茶

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(A) 保温的程度 (B) 釉色的卫生问题 (C) 釉色的衬茶效果 (D) 碗形的饮用功能

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(A) 采茶用的篮子 (B) 煮茶用的篮子 (C) 储存茶的篮子 (D) 装茶具的篮子

55. 请选出降低陶瓷茶具吸水性的有效方法：  
(A) 降低烧结程度 (B) 增加烧结程度 (C) 内外施以釉药 (D) 煮茶以后再行使用

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(A) 清理桌面 (B) 清理炉灰 (C) 擦拭湿的茶具 (D) 擦拭干的茶具或垫着茶碗喝茶

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(A) 瓶 (B) 水方 (C) 铤 (D) 风炉

59. 煮茶是跟一朝代的主要饮茶方式：  
(A) 唐 (B) 宋 (C) 明 (D) 清

60. 适于泡茶的水质，其导电度应在哪一范围：

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62. 《茶具图说》所描述的是哪一种饮茶方式的茶具：  
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64. 《茶经》所称之“都盖”是何种用途的茶器：  
(A) 采茶用的篮子 (B) 煮茶用的篮子 (C) 储存茶的篮子 (D) 装茶具的篮子

65. 请选出降低陶瓷茶具吸水性的有效方法：  
(A) 降低烧结程度 (B) 增加烧结程度 (C) 内外施以釉药 (D) 煮茶以后再行使用

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67. 日本茶道使用的“帛纱”做何用途：  
(A) 清理桌面 (B) 清理炉灰 (C) 擦拭湿的茶具 (D) 擦拭干的茶具或垫着茶碗喝茶

68. 请选出唐代二件煮茶的用具(含起火与煮茶)：  
(A) 瓶 (B) 水方 (C) 铤 (D) 风炉

69. 煮茶是跟一朝代的主要饮茶方式：  
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70. 适于泡茶的水质，其导电度应在哪一范围：

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71. 影响泡茶效果最重要的是温度的哪一项？  
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(A) 煮茶 (B) 点茶 (C) 泡茶 (D) 烤茶

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(A) 保温的程度 (B) 釉色的卫生问题 (C) 釉色的衬茶效果 (D) 碗形的饮用功能

74. 《茶经》所称之“都盖”是何种用途的茶器：  
(A) 采茶用的篮子 (B) 煮茶用的篮子 (C) 储存茶的篮子 (D) 装茶具的篮子

75. 请选出降低陶瓷茶具吸水性的有效方法：  
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(A) 打包茶叶 (B) 过滤泡茶用水 (C) 垫碗防热 (D) 擦手或擦拭茶具

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(A) 清理桌面 (B) 清理炉灰 (C) 擦拭湿的茶具 (D) 擦拭干的茶具或垫着茶碗喝茶

78. 请选出唐代二件煮茶的用具(含起火与煮茶)：  
(A) 瓶 (B) 水方 (C) 铤 (D) 风炉

79. 煮茶是跟一朝代的主要饮茶方式：  
(A) 唐 (B) 宋 (C) 明 (D) 清

80. 适于泡茶的水质，其导电度应在哪一范围：

(A) 100度以内 (B) 300度以内 (C) 500度以内 (D) 1000度以内

81. 影响泡茶效果最重要的是温度的哪一项？  
(A) 壶壁的散热速度 (B) 壶土的颜色 (C) 壶外所施的釉色 (D) 壶的形状

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(A) 煮茶 (B) 点茶 (C) 泡茶 (D) 烤茶

83. 陆羽《茶经》讨论阳窑与越窑的茶碗，其争论点在于：  
(A) 保温的程度 (B) 釉色的卫生问题 (C) 釉色的衬茶效果 (D) 碗形的饮用功能

84. 《茶经》所称之“都盖”是何种用途的茶器：  
(A) 采茶用的篮子 (B) 煮茶用的篮子 (C) 储存茶的篮子 (D) 装茶具的篮子

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(A) 降低烧结程度 (B) 增加烧结程度 (C) 内外施以釉药 (D) 煮茶以后再行使用

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(A) 打包茶叶 (B) 过滤泡茶用水 (C) 垫碗防热 (D) 擦手或擦拭茶具

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88. 请选出唐代二件煮茶的用具(含起火与煮茶)：  
(A) 瓶 (B) 水方 (C) 铤 (D) 风炉

89. 煮茶是跟一朝代的主要饮茶方式：  
(A) 唐 (B) 宋 (C) 明 (D) 清

90. 适于泡茶的水质，其导电度应在哪一范围：

(A) 100度以内 (B) 300度以内 (C) 500度以内 (D) 1000度以内

91. 影响泡茶效果最重要的是温度的哪一项？  
(A) 壶壁的散热速度 (B) 壶土的颜色 (C) 壶外所施的釉色 (D) 壶的形状

92. 《茶具图说》所描述的是哪一种饮茶方式的茶具：  
(A) 煮茶 (B) 点茶 (C) 泡茶 (D) 烤茶

93. 陆羽《茶经》讨论阳窑与越窑的茶碗，其争论点在于：  
(A) 保温的程度 (B) 釉色的卫生问题 (C) 釉色的衬茶效果 (D) 碗形的饮用功能

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台北陆羽茶道教室初级班『茶艺讲座』第401期6月9日晚上开课





## VEGETABLES

- 601 炒銀芽 FRESH BEAN SPROUTS 5.25  
‡ 602 麻婆豆腐 MA PO BEAN CURD 5.25  
603 素什錦 BUDDHA DELIGHT (mixed vegetables) 5.25  
604 木須仔條 MOO SHU VEGETABLES 6.25  
605 青炒雪豆 SAUTÉED SNOW PEAS 6.25



## RICE & NOODLES

- 701 翡翠炒飯 GREEN JADE FRIED RICE (chicken or beef) 4.25  
• 702 什錦炒飯 PEKING FRIED RICE (shrimp or combination of shrimp, chicken and beef) 4.25  
703 長壽炒麵 LONG LIFE CHOW MEIN (soft noodles cooked with chicken, shrimp, meat and vegetables) 5.25  
704 長壽湯麵 LONG LIFE SOUP AND NOODLES (soft noodles and chicken broth cooked with shrimp, chicken, beef and vegetables) 5.25  
705 長壽麵 LONG LIFE LO MEIN (Lo Mein with chicken, shrimp, beef and vegetables) 5.25

• SPECIALTY OF THE HOUSE ‡ SPICY

## HAPPY FAMILY DINNERS

- DINNER FOR TWO — 21.25  
JUMBO EGG ROLLS  
Choice of Soup:  
DRAGON & PHOENIX \* HOT & SOUR \* WONTON  
CASHEW OR ALMOND CHICKEN  
SWEET & SOUR PORK  
FRIED OR STEAMED RICE  
ICE CREAM \* FORTUNE COOKIE \* TEA  
DINNER FOR THREE — 28.25  
ADD MONGOLIAN BEEF OR YU HSUNG BEEF (Spicy)  
DINNER FOR FOUR — 42.25  
ADD MOO SHU PORK OR BEEF OR HUNAN PORK (Spicy)  
DINNER FOR FIVE — 54.25  
ADD SHRIMP WITH LOBSTER SAUCE OR SZECHUAN SHRIMP (Spicy)  
DINNER FOR SIX — 65.25  
ADD LEMON CHICKEN OR HOT PEPPER CHICKEN (Spicy)

## DESSERTS

- 801 酥炸香蕉 FRIED STUFFED BANANA ..... 1.25  
• 802 芝麻酥炸 FRIED SESAME SEED CUSTARD ..... 2.25  
803 橘子冰淇淋 ORANGE BLOSSOM (orange liqueur over vanilla ice cream) ..... 2.25  
804 翡翠冰淇淋 GREEN JADE MINT (creme de menthe over vanilla ice cream) ..... 1.25  
805 冰淇淋 ICE CREAM ..... 1.25



**ANNA KAO'S**  
CHINESE GOURMET RESTAURANT



My sister, Anna Kao, founded this restaurant in 1973. Anna is a master chef, having graduated from five distinguished Chinese cooking schools and earned many significant honors. Perhaps the most important was the title of Academy Chef, bestowed on only four women in the United States.

Anna is a gifted teacher. She has conducted cooking classes since 1964, privately and for the University of Pittsburgh and Community College of Allegheny County. It was out of love for her students that she founded Anna Kao's, a place to say hello to old acquaintances and to greet new friends while they enjoy great Chinese cuisine.

In 1983, Anna Kao's restaurant passed through our family to me. I was delighted, as I had managed the place since 1978. Before that, I had 11 years of experience as restaurant manager of San Francisco's Hotel Belmont. I am a graduate of the Wei-Chuan Advanced Chinese Cooking School and the Pei-Mei Chinese Cooking School, and have studied under internationally celebrated chefs in order to carry on Anna's tradition of fine gourmet Chinese food. Finally, I have specialized in exquisite garnishing and plate decoration skills found at only a very few Chinese restaurants in this country.

I have worked very carefully in preparing our menu and have tried to include a few of the most elegant and popular dishes from each of the five major classic Chinese cooking styles. The Peking, or Mandarin, style refers to secret recipes, known for their delicate flavors, created for the aristocracy in the 19th century. The Szechuan and Hunan styles refer to recipes using hot red peppers, believed to have a therapeutic effect on those who eat them. The Shanghai style refers to haute cuisine recipes featuring a slightly sweet flavor. Finally, the Cantonese style refers to simple recipes prepared to retain the natural flavor of the food.

We serve you family style so that a number of dishes can be enjoyed by all. We would be pleased to help you with your selection. If you have a special request not found in our menu, I will be delighted to prepare it for you upon one day's notice. I would also be honored to offer my assistance with your large banquets and your catering needs.

I have formed many warm friendships among you. In bidding you an enjoyable dining experience, I offer a literal translation of the Chinese name of my restaurant — "Happiness is here; happiness be with you."

Bill Sy

囍 (SHIH) 臨 (LIN) 門 (MEN)



## APPETIZERS

- 101 春 卷 JUMBO EGG ROLLS (2) 2.50
- 102 锅 贴 PAN FRIED DUMPLINGS (4) 2.50
- 103 中式烧麦 STUFFED SHRIMP (4) 2.50
- 104 炸 虾 球 FRIED SHRIMP BALLS 2.50
- 105 炸 烧 卖 FRIED SHAW MAI (6) 3.50
- 106 烤 肋 骨 BARBECUED SPARERIBS (4) 4.50
- 107 豆豉排骨 SPARERIBS WITH BLACK BEANS (6) 3.50
- 108 拼 盘 HAPPY PLATTER (assorted appetizers for two or more) 6.50

## SOUP

- ‡ 201 酸辣汤 HOT AND SOUR SOUP 1.50
- 202 馄饨汤 WONTON SOUP 1.50
- 203 番茄蛋花汤 FRESH TOMATO AND EGG FLOWER SOUP 1.50
- 204 龙凤羹 DRAGON AND PHOENIX SOUP (a thick soup with seafood and chicken) 1.50
- 205 竹筒肉 BAMBOO STICK PORK SOUP 1.50
- 206 什锦馄饨汤 WOR WONTON SOUP FOR TWO (wonton soup with shrimp, chicken, beef and vegetables) 3.50

## SEAFOOD

- 400 炒三鲜 IMPERIAL SEAFOOD DELIGHT (Peking) 11.50  
Large shrimps and scallops sauteed with vegetables in our very delicate white wine sauce
- ‡ 401 鱼香三鲜 YU HSUNG SEAFOOD (Szechuan) 11.50  
Large shrimp and scallops sauteed with Chinese vegetables in Yu Hsung spicy sauce
- ‡ 402 宫保虾 KUNG BOW SHRIMP (Szechuan) 10.50  
Sauteed large shrimp in spicy hot sauce
- 403 香滑蝦 IMPERIAL SHRIMP (Peking) 9.50  
Sauteed large shrimp with Chinese vegetables and a touch of Mandarin spice
- ‡ 404 四川蝦 SZECHUAN SHRIMP (Szechuan) 9.50  
Deep-fried medium-size shrimp with snow peas and baby corns, coated with our unusual spicy sherry wine sauce
- 405 脆皮蝦仁 CASHWU SHRIMP (Canton) 9.50  
Large shrimp sauteed with Chinese vegetables and cashew nuts
- 406 龍蝦肉 SHRIMP WITH LOBSTER SAUCE (Canton) 8.50  
Sauteed shrimp with delicate spices folded into lobster sauce
- 407 芙蓉蝦 SHRIMP EGG FOU YUNG (Canton) 7.50  
Sauteed shrimp and Chinese vegetables folded in egg
- 408 油 煎 蝦 EMPRESS SHRIMP (Peking) 8.50  
Deep-fried shrimp with a spicy sweet and sour sauce
- ‡ 409 乾燒魚片 FIRECRACKER FISH (Szechuan) 8.50  
Deep-fried fillet of sole sauteed with hot spicy sauce
- 410 家鄉魚片 PEKING FISH (Peking) 5.50  
Deep-fried fillet of sole sauteed with assorted Chinese vegetables in garlic wine sauce
- 411 三鮮鍋巴 TRIPLE DELIGHT SINGING RICE (Szechuan) 8.50  
A combination of shrimp, cubed chicken breast and sliced beef served over singing rice
- ‡ 412 四川干貝 SZECHUAN SCALLOPS (Szechuan) 12.50  
Sauteed large scallops in spicy hot sauce
- 413 翡翠干貝 MANDARIN SCALLOPS (Peking) 12.50  
Large scallops sauteed with Chinese vegetables and white wine sauce

• SPECIALTY OF THE HOUSE ‡ SPICY

## FOWL

- ‡ 301 宮保雞丁 PALACE CHICKEN (Szechuan) (Spicy) 7.50  
Sauteed cubed chicken breast in spicy hot pepper sauce
- 302 腰果雞丁 CHICKEN WITH CASHEWS OR ALMONDS (Canton) 7.50  
Cubed chicken breast sauteed with Chinese vegetables and cashew nuts or almonds
- 303 三王雞 THREE KINGS' CHICKEN (Hunan) 7.50  
A combination of cubed tender chicken, shrimp and beef sauteed together with Chinese vegetables and almonds
- 304 菠菜雞丁 MANDARIN CHICKEN (Peking) 8.50  
Marinated chicken sauteed with assorted vegetables and our special white wine sauce
- 305 檸檬雞 LEMON CHICKEN (Peking) 8.50  
Crispy fried boneless chicken breast with fresh lemon sauce
- ‡ 306 蔥爆雞丁 CHUNG PO CHICKEN (Peking) 8.50  
Marinated chicken, green peppers and Spanish onion stir-fried with our spicy Chung Po sauce
- 307 橘 子 雞 ORANGE SESAME CHICKEN (Peking) 8.50  
Crispy fried boneless chicken breast with sesame seeds. Served with orange sauce
- ‡ 308 辣 椒 雞 HOT PEPPER CHICKEN (Shangtung) 8.50  
Crispy fried boneless chicken breast coated with spicy garlic sauce
- 309 上海雞片 SHANGHAI CHICKEN (Shanghai) 7.50  
Sliced chicken breast sauteed with snow peas, straw mushrooms and white wine sauce
- 310 八寶鴨 PEKING EMPRESS DUCK (Peking) 7.50  
Peking duck stuffed with rice, meat and Chinese vegetables, roasted crispy. Served with Mandarin pancakes. (Order one day in advance.)

## BEEF & PORK

- ‡ 501 湖南牛柳 HUNAN BEEF (Hunan) (Spicy) 7.50  
Filet of beef sauteed in a hot Hunan sauce
- 502 青椒牛肉 PEPPER STEAK (Peking) 7.50  
Sliced beef sauteed with green pepper and onion in an elegant sauce
- 503 葱爆牛肉 MANDARIN BEEF (Peking) 7.50  
Sauteed thin beef slices in wine sauce with Chinese green onion
- 504 蒙古牛肉 MONGOLIAN BEEF (Mongol) 8.50  
Broiled thin slices of sirloin tip mixed with vegetables and crushed sesame seeds
- ‡ 505 四川牛肉 SZECHUAN BEEF (Szechuan) 7.50  
Sliced beef sauteed with vegetables in a mild spicy sauce
- ‡ 506 辣 椒 肉 絲 PEKING SPICY BEEF (Peking) 11.50  
Shredded beef sauteed with bamboo strips and spicy sauce. The mixture is topped with shredded Chinese green onion
- 507 雪豆牛肉 BEEF WITH SNOW PEAS (Canton) 8.50  
Sliced beef sauteed with snow peas and bamboo shoots with our special wine sauce
- ‡ 508 鐵板牛肉 TEHPAN SIZZLING PLATTER (Peking) 11.50  
Marinated flank steak and scallops with Chinese vegetables and a special sauce. This popular recipe is served on a hot sizzling platter
- ‡ 509 乾 烹 肉 HUNAN PORK (Hunan) 11.50  
Fried pork tenderloin coated with medium spicy sherry wine sauce
- 510 咕 咭 肉 SWEET AND SOUR PORK (Canton) 7.50  
Fried pork tenderloin in sweet and sour sauce
- 511 木 須 肉 MOO SHU PORK (BEEF, CHICKEN OR SHRIMP) 7.50  
Shredded pork sauteed with Chinese mushrooms and vegetables and blended with egg. Served with Mandarin pancakes (4)
- ‡ 512 魚香肉絲 YU HSUNG PORK (BEEF) (Szechuan) 8.50  
Shredded tenderloin pork sauteed with special spicy Szechuan sauce
- 513 叉燒雪豆 ROAST PORK CANTON (Canton) 7.50  
Sliced barbecued pork loin sauteed with Chinese vegetables

• SPECIALTY OF THE HOUSE ‡ SPICY

## ANNA KAO'S SPECIAL MENU

### APPETIZERS:

|   |         |
|---|---------|
| CRAB PUPP (4) .....   | \$ 2.00 |
| MANDARIN STEAMED MEAT BUN (2) .....   | 1.50    |
| MA LA COLD CHICKEN .....  | 4.50    |
| ( marinated cold chicken and lettuce toss with our special prepared MA LA spicy sauce ) |         |

### ENTREES:

|                        |       |
|------------------------|-------|
| MANDARIN LOBSTER ..... | 12.95 |
| LOBSTER HUNAN .....    | 12.95 |

### \*OUR EXCLUSIVE " YEN CHING " SPECIAL:

|   |      |
|---|------|
| YEN CHING BEEP ( spicy ) .....  | 9.95 |
| ( Flank steak stir-fried with our exclusive YEN CHING sauce--- The mixture of sherry wine, sugar, fresh seasonings and hot peppers )            |      |
| YEN CHING CHICKEN ( spicy ) .....   | 8.95 |
| YEN CHING SHRIMP ( spicy ) .....  | 9.95 |
| YEN CHING PORK ( spicy ) .....  | 8.95 |
| PINAPPLE CHICKEN .....  | 7.95 |
| TRIPLE DELIGHT HUNAN ( spicy ) .....  | 9.95 |
| ( Combination of large shrimp, chicken & flank steak stir-fried with snow peas, straw mushrooms, baby corns and our special spicy Hunan sauce ) |      |
| PORK CUTLET SHANGHAI STYLE .....  | 8.95 |
| WALNUT CHICKEN .....  | 8.95 |
| BRAISED CHICKEN WITH BLACK BEAN SAUCE .....   | 8.95 |

### DESSERT:

|                         |      |
|-------------------------|------|
| COCONUT SNOW BALL ..... | 1.75 |
|-------------------------|------|

\*\*\*\*\* Special banquet and catering service are available.  
Please contact Bill for details. \*\*\*\*\*






BRASSERIE







LE DRAGON S' EVEILLE - THE DRAGON HAS  
AWAKENED. HE HAILS FROM ACROSS THE  
SEAS IN PARIS TO MAKE A SECOND HOME  
IN THE HISTORICAL OLD THONG CHAI  
MEDICAL HALL. FROM NOW ON, NO  
CONNOISSEUR OF THE GOOD LIFE, DINER  
OR WINE LOVER, WILL FALL ASLEEP AGAIN.  
WITH A 5-IN-1 ENTERTAINMENT CONCEPT:  
WINE BAR, BISTROT, BRASSERIE, BAR AND  
CLUB, ASIAN RESTAURANT-BAR WILL KEEP  
YOU UP ALL NIGHT. IT IS TIME TO RISE.

Nourish the dragon and entertain his appetite. This is the first task given to you, loyal disciple of the dragon. Beware the pitfalls, for only the most superior ingredients are deserving of his taste buds. This book is a secret guide handed down from the earliest generation of the clan. It is a collection of the best culinary inventions from around the globe and will help you pass the dragon's test. Follow the advice closely and you are ready for the most exciting gastronomic hunt ever.

**DIM SUM** (SERVED BETWEEN 11.30AM TO 3PM)  
点心

Be not foolish and assume that the large and mighty dragon devours only colossal dishes. Dainty dim sum offerings pack a burst of flavour much greater than their size and are highly sought after by the master.

|  | NETT PRICE* |
|--|-------------|
| Steamed Prawn Dumpling (Ho Koo)<br>虾饺  | 4.50        |
| Steamed Pork Dumplings (Siew Mai)<br>烧卖  | 4.00        |
| Steamed Pork and Cabbage Dumpling (Jiao Zi) with special Dipping Sauce<br>菜肉饺子 | 4.00        |
| Steamed Vegetable Dumplings with Peanut Filling<br>潮州粉卷                        | 3.50        |
| Steamed Chicken Rolls with Vermicelli in Asian Spicy Sauce<br>粉丝鸡卷             | 4.00        |
| Flaky Pastry with Barbecued Pork Filling (Char Siu So)<br>叉烧酥                  | 3.50        |
| Steamed Barbecued Pork Buns (Char Siu Bao)<br>叉烧包                              | 3.50        |
| Crisp Fried Lobster Dumplings<br>龙虾角   | 4.50        |
| Pan Seared Turnip Cake<br>萝卜糕  | 4.00        |
| Steamed Scallop Dumplings<br>带子饺   | 4.50        |

\* SERVICE CHARGE AND TAXES INCLUDED



## APPETIZERS

### 前菜

Despite his ferocity, the dragon is no savage. He takes his pleasure slowly and it is of utmost importance that you savoring what his appetite with this mouth-watering range of appetizers.

|   | NETT PRICE*                         |
|---|-------------------------------------|
| Peking Duck served with Crepe and Sweet Sauce<br>北京烤鸭               | 28.00 (HALF 半只)<br>56.00 (WHOLE 一只) |
| Vegetable Seafood Tempura<br>海鲜野菜天妇罗                                | 20.00                               |
| Chef's Daily Pairing<br>是日厨师配对                                      | 14.00                               |
| Sieved Lamb Shank with Garlic Foam served in Martini Glass<br>蒜泡烩羊胛 | 10.00                               |

## SOUP & SHARK'S FIN

### 汤及鱼翅类

The dragon's energy is sapped each day by the wars he wages on behalf of his beloved sect. Replenish him with the invigorating goodness found in each of these lovingly boiled soups so that the dragon spirit will rage on.

|   | NETT PRICE* |
|---|-------------|
| Consomme of the Day<br>是日例汤   | 8.00        |
| Double Boiled Soup of the Day<br>是日滋补炖汤   | 12.00       |
| Hot & Sour Seafood Soup<br>海鲜酸辣汤  | 10.00       |
| Paper Thin Corn-fed Sirloin Beef with Enoki Mushroom in Miso Soup<br>灯影西冷牛肉、鲜菇豆腐汤 | 12.00       |
| Braised Shark's Fin with Crab Meat<br>红烧蟹肉鱼翅                                      | 38.00       |
| Braised Whole Shark's Fin with Noble House Sauce<br>谭家黄树鲍翅                        | 48.00       |

\* SERVICE CHARGE AND TAXES INCLUDED

MAIN COURSE

主菜

There are only a few select dishes fit for the quintessential giant dragon and these are some of them. Hearty and wholesome, they are the food of kings and the centrepiece of every meal served up to the leader.

|   |                                     |
|---|-------------------------------------|
|   | NETT PRICE*                         |
| Quick-Fried Scallops with Roast Minced Garlic<br>快炒香蒜带子   | 32.00<br>(FOR 2 TO 4 PERSONS 两至四人用) |
| Pan-Seared Beef Tenderloin in Chef's Vietnamese Sauce<br>越南风味香煎牛柳                                 | 18.00                               |
| Baked Pork Ribs with Mocha Sauce<br>金奕咖哩肉排  | 18.00                               |
| Roast Rack of Lamb with Green Curry Sauce, Chilly Mint Chutney, Turnip Cake<br>烤羊排, 萝卜糕, 薄荷露, 青咖喱 | 24.00                               |
| Steamed Fillet of Fish with Asian Special Sauce<br>蟹奴网清蒸鲜鱼  | 24.00                               |
| Wok-Fried Roast Minced Duck with Water Chestnut in Egg White Basket<br>蛋巢马蹄烧鸭球                    | 18.00                               |
| Sauteed Prawns with Dried Chilli and Dark Soy Vinaigrette in Filo Basket<br>龙须露宫保虾球               | 22.00                               |

\* SERVICE CHARGE AND TAXES INCLUDED



SIDE ORDER

配食

The dragon is a clever creature with an amazingly active mind. It would be an insult for him to have only one dish to ponder over the evening. Give him a few side orders and fully exercise his many faculties.

|  | NETT PRICE*                |
|--|----------------------------|
|  | (FOR 2 TO 4 PERSONS 两至四人用) |
| Spinach Tofu with Conpoy and Nameko Mushroom<br>菠菜豆腐、干贝滑子蘑       | 16.00                      |
| Tofu with Baby Spinach in Noble Sauce<br>豆腐扒菠菜                   | 16.00                      |
| Sautéed Selected Vegetable<br>炒时蔬                                | 16.00                      |
| Soft Shell Crabs with Marinated Julienne of Mango<br>脆皮软壳蟹、青芒果沙律 | 16.00                      |

\* SERVICE CHARGE AND TAXES INCLUDED

RICE & NOODLE

饭与面

Let not the simple appearance of these dishes distract you, for despite the dragon's ferocious appearance, his nostalgic heart can be soothed with a satisfying bowl of steaming rice or noodles. But Beware! His royal upbringing requires that only the best ingredients be used, lest he brings his wrath upon you.

|   | NETT PRICE* |
|---|-------------|
| King Prawn with Mee Sua, Mushroom in Soup<br>大虾上汤面线                               | 16.00       |
| Steamed Fragrant Rice with Chinese Sausage and Minced Pork<br>腊味鲁肉饭               | 10.00       |
| (FOR 2 TO 4 PERSONS 两位至四人用)   |             |
| Fried Olive Rice with Chicken, Vegetable, Pork Floss, Chilli and Lime<br>泰式鸡丁橄榄炒饭 | 18.00       |
| Yangzhou Fried Rice with diced Barbecued Pork<br>扬州炒饭                             | 18.00       |
| Fried Mee Sua with Seafood<br>海鲜炒面线   | 18.00       |
| Fried Vermicelli with Crab Meat and Black Pepper<br>黑椒蟹肉炒粉丝                       | 18.00       |
| Braised E-Fu Noodle with Chives and Mushroom<br>干烧伊府面                             | 16.00       |

\* SERVICE CHARGE AND TAXES INCLUDED

DESSERT

甜品

Fearsome are the dragon's gnashing teeth but be aware that there is a very sweet tooth hidden among them. Delight him with these charming desserts and you will be rewarded with a broad and satisfied smile.

|  | NETT PRICE* |
|--|-------------|
| Mango Pudding with slices of Mango and Mango Juice<br>香芒布丁 | 7.00        |
| Cream of Avocado with Caffee Latte Ice-Cream<br>鳄梨露，咖啡雪糕   | 9.00        |
| Black Herbal Jelly in Qing Tang<br>清甜龟苓膏                   | 7.00        |
| Soursop Pudding<br>红毛榴莲布丁                                  | 7.00        |
| Hot Almond Cream with juice of Papaya, Tang Yuan<br>汤圆杏仁露  | 7.00        |
| Chocolate Tea Cake<br>茶香巧克力蛋糕                              | 9.00        |
| Cocoa Caramel Cake<br>糖香糕                                  | 9.00        |
| Fresh Fruit Platter<br>鲜果盘                                 | 7.00        |

\* SERVICE CHARGE AND TAXES INCLUDED



evian.

ZIPANG

Heineken

MOËT & CHANDON  
Fondé en 1743

JOHNNIE WALKER

THE BAYOU OYSTER BAR

|   |               |  |               |
|---|---------------|--|---------------|
| <b>Bayou Oysters</b>  |               | <b>Chesapeake Bay Clams</b>  |               |
| ON THE HALF SHELL   |               | ON THE HALF SHELL  |               |
| 1/2 DOZ. 55c  | 1 DOZ. \$1.00 | 1/2 DOZ. 65c   | 1 DOZ. \$1.25 |
| <b>PAN ROASTED OYSTERS</b>  |               | <b>DELICIOUS STEAMED CLAMS</b>   |               |
| 1/2 DOZ. 85c  | 1 DOZ. \$1.55 | 1/2 DOZ. 75c   | 1 DOZ. \$1.40 |
| <b>OYSTER PARMESAN</b>  |               |  |               |
| ONE DOZEN OYSTERS ON THE HALF SHELL SMOTHERED WITH GARLIC BUTTER AND PARMESAN CHEESE, THEN BROILED TO PERFECTION. ALSO INCLUDES CLAM CHOWDER, CRACKERS OR HOT BREAD.  |               |  |               |
|   |               |  | 1.95          |
| <b>BAYOU SUPER SPECIAL</b>  |               | <b>SHRIMP BAYOU</b>  |               |
| FOR LOVERS OF SEAFOOD   |               |  |               |
| START WITH CHOWDER AND SALAD — THEN A HEAVING PLATTER OF OYSTERS, SHRIMP, SCALLOPS, FISH FILET, DEVILED CRAB AND 1/2 BROILED LOBSTER, CHOICE OF BAKED POTATO OR FRENCH FRIES, AND GARLIC BREAD. DOMESTIC WINE OF YOUR CHOICE WITH THIS DINNER |               | DELICIOUS GULF SHRIMP TOPPED WITH CRAB MEAT, BROILED IN GARLIC BUTTER AND SERVED PIPING HOT. INCLUDES CHOWDER, TOSSED SALAD, BAKED OR FRENCH FRIES AND GARLIC BREAD. |               |
|   |               | SAME AS ABOVE — WITHOUT CRABMEAT   |               |
|   |               |  | 2.25          |
|   |               |  | 3.50          |

Broiled Seafoods

|  |      |
|--|------|
| RED SNAPPER FILET  | 2.25 |
| WHOLE FLORIDA LOBSTER  | 2.10 |
| KINGFISH STEAK   | 1.50 |
| SWORDFISH STEAK  | 1.75 |
| BROILED DEVILED CRABS (2)  | 1.85 |
| GULF BUTTERFLIED TROUT   | 1.50 |
| GULF BUTTERFLIED MULLET  | 1.50 |
| INCLUDES CHOWDER, TOSSED SALAD, BAKED OR FRENCH FRIED POTATOES AND HOT CUBAN BREAD |      |

A La Carte Items

|   |     |
|---|-----|
| FRENCH FRIES  | .20 |
| BAKED POTATO  | .25 |
| COLE SLAW   | .20 |
| TOSSED GREEN SALAD  | .35 |
| WITH YOUR CHOICE OF DRESSING: ROQUEFORT, 1000 ISLAND, FRENCH, OIL & VINEGAR |     |

Seafood Platters

|   |                       |
|---|-----------------------|
| FISH PLATTER  | 1.00                  |
| BAY SCALLOP PLATTER   | 1.45                  |
| GOLDEN FRIED IPSWICH CLAMS  | 1.65                  |
| OYSTER PLATTER  | SMALL 1.25 LARGE 1.95 |
| SHRIMP PLATTER  | SMALL 1.25 LARGE 1.95 |
| COMBINATION SEAFOOD PLATTER   |                       |
| ABOVE SERVED WITH CHOWDER, HOT SAUCE, FRENCH FRIES, COLD SLAW AND HOT BREAD |                       |
| CHANGE OF POTATO  | .15 EXTRA             |

Beverages

|                |     |
|----------------|-----|
| SANKA          | .15 |
| COFFEE         | .10 |
| HOT TEA        | .10 |
| ICE TEA        | .10 |
| MILK           | .15 |
| CHOCOLATE MILK | .20 |
| SOFT DRINK     | .10 |

FINE WINES & BEER FOR YOUR ADDED DINNER ENJOYMENT

THE BAYOU OYSTER BAR

Appetizers & Snacks

|                                 |      |                            |      |
|---------------------------------|------|----------------------------|------|
| SHRIMP COCKTAIL                 | .75  | ½ DOZ. FRIED OYSTERS       | .75  |
| OYSTER COCKTAIL                 | .75  | ½ DOZ. FRIED SHRIMP        | .75  |
| BOWL OYSTER STEW                | .75  | 1 MARYLAND DEVILED CRAB    | .65  |
| BOWL OYSTER STEW, Half & Half   | 1.00 | FISH FINGERS               | .50  |
| BOWL CLAM CHOWDER (Cup 3d)      | .55  | GOLDEN FRIED IPSWICH CLAMS | 1.10 |
| COOKED SHRIMP—U PEEL 'EM—1 DOZ. | 1.50 |                            |      |

Salads

|  |      |
|--|------|
| SHRIMP SALAD PLATE   | 1.60 |
| LOBSTER SALAD PLATE  | 1.85 |
| WITH THE SALADS ARE FRENCH FRIES, SLICED TOMATO, BOILED EGG<br>WEDGES, CRACKERS OR HOT BREAD |      |

Sandwiches

|           |     |              |     |
|-----------|-----|--------------|-----|
| OYSTER    | .50 | CHEESE       | .35 |
| SHRIMP    | .50 | ROAST BEEF   | .60 |
| FISH      | .50 | HAM & CHEESE | .60 |
| HAM       | .50 | CHEESEBURGER | .60 |
| HAMBURGER | .50 | STEAK        | .75 |

SERVED ON HOT CUBAN BREAD WITH PICKLE CHIPS

BAYOU DELUXE BASKETS — SAME BAYOU SANDWICHES WITH  
FRENCH FRIES and COLE SLAW .25 Additional

◆ Choice Western Steaks & Chops ◆

|                                      |      |                                     |      |
|--------------------------------------|------|-------------------------------------|------|
| 14-oz. DEL MONICO CLUB               | 2.95 | 2 CENTER CUT PORK CHOPS—Apple Sauce | 2.60 |
| 9-oz. FILET MIGNON                   | 2.65 | 2 CHOICE LAMB CHOPS—MINT JELLY      | 2.35 |
| 6-oz. OPEN FACE FILET STEAK SANDWICH | 1.95 | DELICIOUS HAM STEAK                 | 1.85 |
| GROUND BEEF STEAK                    | 1.50 |                                     |      |

WITH CLAM CHOWDER, TOSSED SALAD, BAKED OR FRENCH FRIES,  
VEGETABLE, CUBAN BREAD

|   |      |  |      |
|---|------|--|------|
| ½ GOLDEN BROWN FRIED CHICKEN<br>SERVED WITH CHOWDER, TOSSED SALAD, BAKED OR<br>FRENCH FRIED POTATOES, VEGETABLES, HOT CUBAN BREAD | 1.75 | SPAGHETTI OR RAVIOLI<br>WITH MEAT SAUCE<br>INCLUDES TOSSED SALAD, PARMESAN CHEESE AND CUBAN<br>BREAD | 1.25 |
|---|------|--|------|

Children's Dinners

|  |      |
|--|------|
| HAMBURGER STEAK  | 1.00 |
| RED SNAPPER  | 1.50 |
| CHICKEN  | 1.15 |
| SPAGHETTI with MEAT SAUCE                                | 1.00 |
| PORK CHOP (1)  | 1.25 |
| SERVED LIKE THE SENIOR DISHES, BUT WITH SMALLER PORTIONS |      |

ANYTHING ON MENU AVAILABLE FOR TAKE-OUT ORDERS





Menu "Pin's Tang Frères" : 88 F  
Un pin's Tang Frères vous sera offert

陳氏換機直屬

美食城

Restaurant

Chez TANG

飯類  
RIZ

|            |      |
|------------|------|
| 5001 越南風味飯 | 45 F |
| 5002 越南風味飯 | 45 F |
| 5003 越南風味飯 | 33 F |
| 5004 越南風味飯 | 33 F |
| 5005 越南風味飯 | 33 F |
| 5006 越南風味飯 | 33 F |
| 5007 越南風味飯 | 33 F |
| 5008 越南風味飯 | 33 F |
| 5009 越南風味飯 | 33 F |
| 5010 越南風味飯 | 33 F |
| 5011 越南風味飯 | 33 F |
| 5012 越南風味飯 | 33 F |
| 5013 越南風味飯 | 33 F |
| 5014 越南風味飯 | 33 F |
| 5016 越南風味飯 | 33 F |

粉麵類

SOUPES AU PATE DE  
RIZ - NOUILLE

|            |      |
|------------|------|
| 4001 越南風味飯 | 32 F |
| 4002 越南風味飯 | 26 F |
| 4003 越南風味飯 | 28 F |
| 4004 越南風味飯 | 28 F |
| 4005 越南風味飯 | 28 F |
| 4006 越南風味飯 | 33 F |
| 4007 越南風味飯 | 32 F |
| 4008 越南風味飯 | 32 F |
| 4009 越南風味飯 | 26 F |
| 4010 越南風味飯 | 28 F |
| 4011 越南風味飯 | 28 F |
| 4012 越南風味飯 | 28 F |
| 4013 越南風味飯 | 35 F |
| 4014 越南風味飯 | 33 F |
| 4016 越南風味飯 | 32 F |
| 4017 越南風味飯 | 32 F |
| 4018 越南風味飯 | 35 F |

Prix Nets

越南小食

CUISINE VIETNAMIENNE

|            |      |
|------------|------|
| 6001 越南風味飯 | 68 F |
| 6002 越南風味飯 | 48 F |
| 6003 越南風味飯 | 42 F |
| 6004 越南風味飯 | 42 F |
| 6005 越南風味飯 | 38 F |
| 6006 越南風味飯 | 42 F |
| 6007 越南風味飯 | 38 F |
| 6008 越南風味飯 | 33 F |
| 6009 越南風味飯 | 28 F |
| 6010 越南風味飯 | 25 F |
| 6011 越南風味飯 | 25 F |
| 6012 越南風味飯 | 25 F |
| 6013 越南風味飯 | 35 F |

越式飯類

RIZ VIETNAMIEN

|            |      |
|------------|------|
| 6015 越南風味飯 | 43 F |
| 6016 越南風味飯 | 43 F |
| 6017 越南風味飯 | 33 F |
| 6018 越南風味飯 | 33 F |
| 6019 越南風味飯 | 33 F |
| 6020 越南風味飯 | 50 F |
| 6021 越南風味飯 | 33 F |

點心

SPECIALITE A LA VAPEUR

|            |      |
|------------|------|
| 1001 越南風味飯 | 19 F |
| 1002 越南風味飯 | 19 F |
| 1003 越南風味飯 | 19 F |
| 1004 越南風味飯 | 19 F |
| 1005 越南風味飯 | 19 F |
| 1006 越南風味飯 | 19 F |
| 1007 越南風味飯 | 19 F |
| 1008 越南風味飯 | 19 F |
| 1009 越南風味飯 | 19 F |
| 1010 越南風味飯 | 19 F |
| 1011 越南風味飯 | 19 F |
| 1012 越南風味飯 | 19 F |
| 1013 越南風味飯 | 19 F |
| 1014 越南風味飯 | 19 F |
| 1015 越南風味飯 | 19 F |
| 1016 越南風味飯 | 19 F |
| 1017 越南風味飯 | 19 F |
| 1018 越南風味飯 | 19 F |
| 1019 越南風味飯 | 19 F |
| 1020 越南風味飯 | 19 F |
| 1021 越南風味飯 | 22 F |
| 1022 越南風味飯 | 19 F |
| 1023 越南風味飯 | 19 F |
| 1024 越南風味飯 | 16 F |

飲料

BOISSONS

|            |      |
|------------|------|
| 0201 越南風味飯 | 19 F |
| 0202 越南風味飯 | 19 F |
| 0203 越南風味飯 | 19 F |
| 0204 越南風味飯 | 19 F |
| 0205 越南風味飯 | 19 F |
| 0206 越南風味飯 | 19 F |
| 0207 越南風味飯 | 19 F |
| 0208 越南風味飯 | 19 F |
| 0209 越南風味飯 | 19 F |
| 0210 越南風味飯 | 19 F |
| 0211 越南風味飯 | 19 F |
| 0212 越南風味飯 | 19 F |
| 0213 越南風味飯 | 19 F |
| 0214 越南風味飯 | 19 F |
| 0215 越南風味飯 | 19 F |
| 0216 越南風味飯 | 19 F |
| 0217 越南風味飯 | 19 F |
| 0218 越南風味飯 | 19 F |
| 0219 越南風味飯 | 19 F |
| 0220 越南風味飯 | 19 F |
| 0221 越南風味飯 | 19 F |
| 0222 越南風味飯 | 19 F |
| 0223 越南風味飯 | 19 F |
| 0224 越南風味飯 | 19 F |
| 0225 越南風味飯 | 19 F |
| 0226 越南風味飯 | 19 F |
| 0227 越南風味飯 | 19 F |
| 0228 越南風味飯 | 19 F |
| 0118 越南風味飯 | 19 F |
| 0119 越南風味飯 | 19 F |

VINS

|                           |      |
|---------------------------|------|
| Vins Rosés                |      |
| 1301 Côte de Provence 1/2 | 45 F |
| 1302 Côte de Provence     | 45 F |
| 1303 Côte de Provence 1/2 | 45 F |
| 1304 Côte de Provence     | 45 F |
| 1305 Côte de Provence 1/2 | 45 F |
| 1306 Côte de Provence     | 45 F |
| 1307 Côte de Provence 1/2 | 45 F |
| 1308 Côte de Provence     | 45 F |
| 1309 Côte de Provence 1/2 | 45 F |
| 1310 Côte de Provence     | 45 F |
| Vins Rouges               |      |
| 1401 Côte du Rhône 1/2    | 45 F |
| 1402 Côte du Rhône        | 45 F |
| 1403 Côte du Rhône 1/2    | 45 F |
| 1404 Côte du Rhône        | 45 F |
| 1405 Côte du Rhône 1/2    | 45 F |
| 1406 Côte du Rhône        | 45 F |
| 1407 Côte du Rhône 1/2    | 45 F |
| 1408 Côte du Rhône        | 45 F |
| 1409 Côte du Rhône 1/2    | 45 F |
| 1410 Côte du Rhône        | 45 F |
| Vins Blancs               |      |
| 1501 Côte du Rhône 1/2    | 45 F |
| 1502 Côte du Rhône        | 45 F |
| 1503 Côte du Rhône 1/2    | 45 F |
| 1504 Côte du Rhône        | 45 F |
| 1505 Côte du Rhône 1/2    | 45 F |
| 1506 Côte du Rhône        | 45 F |
| 1507 Côte du Rhône 1/2    | 45 F |
| 1508 Côte du Rhône        | 45 F |
| Vins en Pichet            |      |
| 1601 Côte du Rhône 1/4    | 45 F |
| 1602 Côte du Rhône        | 45 F |
| 1603 Côte du Rhône 1/4    | 45 F |
| 1604 Côte du Rhône        | 45 F |
| 1605 Côte du Rhône 1/4    | 45 F |
| 1606 Côte du Rhône        | 45 F |

AUTHENTIC DISHES

|   |      |
|---|------|
| SZECHUAN SHRIMPS (HOT) .....                    | 5.25 |
| SZECHUAN CHICKEN (HOT).....                     | 4.75 |
| GENERAL'S CHICKEN (HOT) .....                   | 4.95 |
| SIZZLING BEEF WITH SCALLOPS (HOT).....          | 6.75 |
| MOO SEE PORK .....                              | 5.25 |
| MOO SEE BEEF .....                              | 5.25 |
| IMPERIAL CHOW MEIN - Hong Kong Style .....      | 6.95 |
| BEEF CHOW MEIN - Hong Kong Style .....          | 6.25 |
| BAR B.O. PORK CHOW MEIN - Hong Kong Style ..... | 5.95 |
| CHICKEN CHOW MEIN - Hong Kong Style .....       | 5.65 |

EGG FOO YOUNG

|                                   |      |
|-----------------------------------|------|
| Chicken Egg Foo Young .....       | 3.25 |
| Shrimps Egg Foo Young .....       | 3.75 |
| Bar B.O. Pork Egg Foo Young ..... | 3.25 |
| Beef Egg Foo Young .....          | 3.75 |
| Vegetable Egg Foo Young .....     | 3.25 |
| Extra Mushrooms .50 .....         |      |

FRIED RICE

|                                 |      |
|---------------------------------|------|
| Vegetable Fried Rice .....      | 2.95 |
| Chicken Fried Rice .....        | 2.95 |
| Ham Fried Rice .....            | 3.55 |
| Shrimps Fried Rice .....        | 3.55 |
| Beef Fried Rice .....           | 3.55 |
| Bar B. O. Pork Fried Rice ..... | 2.95 |
| Yang Chow Fried Rice .....      | 3.75 |

AMERICAN LUNCHEON

|                                   |      |
|-----------------------------------|------|
| FRIED SPRING CHICKEN .....        | 3.95 |
| FRESH JUMBO SHRIMPS .....         | 4.55 |
| FILET OF SOLE Fish and Chips..... | 3.75 |
| HAMBURGER DELUXE .....            | 3.25 |
| SLICED CHICKEN SANDWICH .....     | 3.25 |
| CLUB HOUSE SANDWICH .....         | 3.55 |

BEVERAGES

|                       |     |
|-----------------------|-----|
| COFFEE, PER CUP ..... | .75 |
| CHINESE TEA .....     | .75 |
| MILK .....            | .75 |
| POP .....             | .75 |
| ICE TEA .....         | .75 |
| SANKA .....           | .75 |

Minimum Charge Per Person \$1.00

WELCOME TO

CHINA  
FAIR

京  
華  
酒  
家

We regret we cannot be responsible for lost articles. Please consult the management for any special  
coursess that do not apper on this menu. Special considaretion given to all parties.



Cooking Without M.S.G. is Available

## SOUPS

|                        |    |          |      |
|------------------------|----|----------|------|
| Chicken Rice or Noodle | 95 | Egg Drop | 95   |
| Chinese Vegetable      | 95 | Won Ton  | 1.25 |

## SPECIAL SOUPS

|                  | S    | L     |
|------------------|------|-------|
| Warr Barr Soup   | 3.75 | 5.95  |
| Hot & Sour Soup  | 3.50 | 5.25  |
| Abalone Soup     | 3.95 | 6.95  |
| Bird's Nest Soup | 6.25 | 12.00 |

## APPETIZERS

|                      |      |                      |      |
|----------------------|------|----------------------|------|
| Egg Roll             | 1.00 | Paper Chicken (4)    | 3.95 |
| Bar B.Q. Speneribs   | 3.95 | Fried Shrimp (4)     | 4.00 |
| Bar B.Q. Pork        | 3.95 | Stuffed Won Ton (10) | 3.50 |
| Fried Won Ton (12)   | 2.50 |                      |      |
| Stuffed Won Ton (10) | 3.50 | Crab Meceui (6)      | 3.00 |

## COMBINATION PLATES

Served with Homemade Soup, Tomato Juice, Hot Tea or Coffee

|  |   |  |  |
|--|---|--|--|
| (1)<br>Egg Foo Young<br>Egg Roll & Fried Rice<br><b>2.95</b>         | (2)<br>Chicken Chow Mein<br>Egg Roll & Fried Rice<br><b>3.25</b>      | (3)<br>Fried Shrimps<br>Egg Roll & Fried Rice<br><b>4.50</b>               | (4)<br>Sweet & Sour Pork<br>Egg Roll & Fried Rice<br><b>3.75</b>   |
| (5)<br>Pepper Steak<br>Egg Roll & Fried Rice<br><b>3.95</b>          | (6)<br>Almond Chicken<br>Egg Roll & Fried Rice<br><b>3.75</b>         | (7)<br>Chicken Subgum<br>Chow Mein<br>Egg Roll & Fried Rice<br><b>3.75</b> | (8)<br>Beef Chow Mein<br>Egg Roll & Fried Rice<br><b>3.75</b>      |
| (9)<br>Lemon Chicken<br>Egg Roll & Fried Rice<br><b>3.95</b>         | (10)<br>Sweet & Sour Chicken<br>Egg Roll & Fried Rice<br><b>3.75</b>  | (11)<br>Steak Kow<br>Egg Roll & Fried Rice<br><b>4.25</b>                  | (12)<br>Gai Kow<br>Egg Roll & Fried Rice<br><b>3.95</b>            |
| (13)<br>Mongolian Beef (Hot)<br>Egg Roll & Fried Rice<br><b>4.50</b> | (14)<br>Kung Po Chicken (Hot)<br>Egg Roll & Fried Rice<br><b>4.50</b> | (15)<br>Shrimps<br>With Cashew Nuts<br>Egg Roll & Rice<br><b>4.50</b>      | (16)<br>Shrimp in Lobster<br>Sauce, Egg Roll & Rice<br><b>4.50</b> |

## VEGETARIAN

Served with Vegetable Soup or Tomato Juice, Hot Tea or Coffee

|                          |      |                             |      |
|--------------------------|------|-----------------------------|------|
| Szechuen Vegetable (HOT) | 3.95 | Buddha Delight              | 5.25 |
| Chinese Mixed Green      | 3.75 | Snow Peapods With Mushrooms | 5.95 |

All Entrees Served with Soup or Tomato Juice, Hot Tea or Coffee

## BEEF TO YOUR TASTE

|   |      |
|---|------|
| SWEET AND SOUR BEEF - Beef dipped in Egg Batter and<br>cooked with Pineapple in Sweet and Sour Sauce  | 4.55 |
| STEAK KOW - Beef Tenderloin with heart of Bok Choy,<br>Snow Peapods, Fresh Mushrooms, Water Chestnuts and Savory<br>Sauce into a Masterpiece of Culinary Art  | 4.25 |
| PEPPER STEAK - Choice Sliced Steak with Green Pepper<br>and Garlic and Black Bean Sauce   | 3.95 |
| HOW U STEAK - Tenderloin Steak, cut in cubes, with Snow<br>Peapods, Fresh Mushrooms, Water Chestnuts, Spanish Onion<br>and sauteed with Wine and Oyster Sauce | 4.25 |
| BEEF SUBGUM CHOP SUEY OR CHOW MEIN  | 3.95 |
| BEEF CHOP SUEY OR CHOW MEIN   | 3.75 |

## PORK

|   |      |
|---|------|
| SWEET & SOUR PORK - Breaded and deep fried Pork embraced<br>in golden glazed Sweet & Sour Sauce with Pineapple & Pepper                   | 3.95 |
| HUNG SHIU YOKE - Breaded Pork fried and<br>sauteed with Snow Peapods, Mushrooms, Chinese<br>Vegetables, Water Chestnuts and Bamboo Shoots | 4.25 |
| CHAR SHIU BOK TOY - Succulent Fresh Pork delicately<br>barbecued in the Cantonese Manner<br>and blended with Vegetable                    | 3.95 |
| PORK SUBGUM CHOP SUEY OR CHOW MEIN  | 3.75 |
| FRESH PORK CHOP SUEY OR CHOW MEIN   | 3.55 |
| EXTRA FINE PORK CHOP SUEY OR CHOW MEIN  | 3.55 |

## FOWL

|  |      |
|--|------|
| ALMOND BONELESS CHICKEN - Tender Fresh<br>Breast of Chicken, dipped in Egg Batter, then crisply deep<br>fried and sprinkled with Green Onion and Chopped Almonds | 3.95 |
| SWEET & SOUR CHICKEN - Breaded and deep fried Chicken,<br>embraced in golden glazed Sweet & Sour Sauce<br>with Pineapple and Peppers                             | 3.95 |
| HUNG SHIU GAI - Tender White Meat of Chicken<br>dipped in Egg, fried to crisp and then<br>sauteed with Chinese Vegetables  | 4.25 |
| GAJ KOW - Tender White Meat Chicken combined with<br>fresh garden Chinese Vegetables   | 3.95 |
| CHICKEN SUBGUM CHOW MEIN OR CHOP SUEY  | 3.75 |
| CHICKEN CHOW MEIN OR CHOP SUEY   | 3.55 |

## SEAFOOD FROM OCEAN & LAKE

|   |      |
|---|------|
| HARR KOW - Fresh Shrimp sauteed, cooked with Waterchestnuts<br>Fresh Mushrooms, Peapods, Bamboo Shoots & Bok Choy   | 4.95 |
| SHRIMPS WITH LOBSTER SAUCE - Fresh Shrimps sauteed with<br>Delicate Spices with Egg and Folded into a Lobster Sauce | 4.75 |
| SWEET & SOUR SHRIMPS - Breaded deep fried Jumbo Shrimps<br>embraced in golden glazed Sweet & Sour Sauce             | 4.75 |
| HUNG SHIU HARR - Fried Fresh Shrimps with Waterchestnuts,<br>Mushrooms and garden fresh Chinese Vegetables          | 4.55 |
| FRESH SHRIMP CHOP SUEY OR CHOW MEIN   | 4.75 |
| FRESH SHRIMP SUBGUM CHOP SUEY OR CHOW MEIN  | 4.75 |



CHINATOWN  
BRASSERIE

STARTERS & SALADS

Wonton Soup with Shrimp & Pork 6  
Fresh Corn & Egg Soup 6  
Taisoi Salad *vegetarian* 8  
California-style Chinese Chicken Salad 14  
Grilled Beef Salad *meat, basil & peanut* 15  
Water Chestnut, Mushroom & Tofu Salad 13  
Cold Spinach Noodles with Chicken *spicy peanut sauce* 14

NOODLE DISHES

"Lasagnette" with chorizo pork & chili sauce 14  
Very Thin Egg Noodles  
with King oyster, shiitake & charifade mushrooms 16  
with scallops & shrimp 19

VEGETABLES, BEANCURD & RICE

Dry Sautéed String Beans *shredded pork* 11  
Fresh Water Chestnuts & Snow Peas 12  
Spicy Beancurd *chopped pork* 13  
Roast Pork Fried Rice 9  
Shrimp Fried Rice 9  
Vegetable Fried Rice 8  
Seafood & Pork with XO Sauce 18

DIM SUM

STEAMED

Shrimp & Snow Pea Leaf Dumplings 7  
Seafood Dumplings with XO Taste 7  
Pork & Shrimp Dumplings 6  
Shrimp Dumplings 6  
4 Mushroom Dumplings with Sweet Corn 7  
Steamed Watercress & Shrimp Dumplings 6  
Roast Pork Bun 6  
Crabmeat & Pork Soup Dumplings 12  
Crunchy Vegetable & Peanut Dumplings 6  
Roast Duck & Shrimp Dumplings 7

PAN FRIED

Shrimp & Chinese Chive Dumplings 6  
Fish Skin Dumplings with Shrimp 6  
Pork Potstickers 6

RICE NOODLE ROLLS

with Peanut-Sesame Sauce 7  
with Shrimp 8  
with Roast Pork 7

SPECIALTIES

C9 Steamed Lobster Dumplings 18  
Fried Oysters with Sweet & Sour 15  
Pan Seared Chilean Sea Bass with Shrimp 16  
Malaysian Eggplant with Shrimp 12

FRIED OR BAKED

Chicken & Vegetable Spring Roll 6  
Chicken & Garlic Roll 7  
Classic Egg Roll 6  
Beef, Onion & Mushroom Triangles 7  
Flaky Garlic Chicken Pastry 7  
Shrimp Stuffed Green Chili 8

SWEET

Crispy Sesame Puffs 5  
Pumpkin Sponge Cakes 5  
Egg Custard Tarts 5 *(sat/sun only)*

SMALL DISHES

Turnip Cake with XO Sauce 6  
Steamed Spare Rib Tips with Garlic 5  
Sticky Rice & Pork wrapped in a Lotus Leaf 7  
Beancurd Roll with Enoki Mushroom & Ham 6

LUNCH SELECTIONS

Sautéed Shrimp with broccoli & egg white 19  
Steamed Red Snapper with lemon, kalir lime leaf 25  
White Chicken with asparagus & yellow leeks 19  
General Tso's Chicken with ginger & scallion 17  
Three Chili Chicken *peanuts & scallions (kung pao)* 17  
Crispy Orange Beef *orange zest, chas & grand marnier* 19  
Crispy Chicken *crispy garlic & four dipping sauces* 19  
Beef with Broccoli *fresh water chestnuts & black mushrooms* 18  
Scallops in a Clay Pot with salmon & cellophane noodles 23  
Black Cod with asparagus & shiitake mushrooms 27  
Lobster poached with ginger & scallion 42

BBQ

ST LOUIS-STYLE RIBS 14  
PORK TENDERLOIN 12  
PEKING DUCK (FOR TWO) 48

53

WOK  
OMELETTES

with *jasmine rice*  
Greenmarket Vegetables 13  
Chopped Pork & Shrimp 15  
Roast Pork 13

WRAPS

WRAPPED IN LETTUCE:  
Chicken & Pine Nuts 16  
Chopped Vegetables & Pine Nuts 14  
Lemongrass Grilled Pork *green papaya salad* 14  
HOMEMADE MANGARIN PANCAKES  
Shredded Pork with an Omelet on top 16  
Moo Shu Shiitake 15

Executive Chef: Tyson Wong Ophazo Dim Sum Chef: Joe Ng

20% gratuity are added to parties of seven or more

# CHINATOWN

BRASSERIE

## WRAPS

Chicken & Pine Nuts in chili sauce 16  
Chopped Vegetables & Pine Nuts in chili sauce 14  
Shredded Pork in homemade mustard pancake 16  
 Moo Shu Shitake in homemade mordan pancake 15

## SALADS

Taipei & Sunflower Seed Salad black vinegar sauce 8  
Grilled Beef Salad mint, basil & chopped peanuts 15  
Cold Spinach Noodles with Chicken peanut sauce 14  
Fresh Water Chestnuts, Mushroom & Tofu Salad 13

## SOUPS

Wonton Soup 6  
Fresh Corn & Egg Soup 6  
Lobster, Shrimp, Chicken & Rice Cake Soup 12

## CRISPY ROLLS

Chicken & Garlic Roll 8  
Barbecued Duck Spring Roll 8  
Chicken Spring Roll 7  
Egg Roll shrimp, meat pork, vegetables 7  
Beef, Onion & Mushroom Triangles 8

## DIM SUM

(all dim sum is cooked to order)

### STEAMED

Shrimp & Snow Pea Leaf Dumplings 9  
Crab, Spinach & Scallop Dumplings 9  
Watercress Dumplings with Shrimp 9  
Pork & Shrimp Dumplings 8  
Shrimp Dumplings 8  
Four Mushroom Dumplings w/ Sweet Corn 8  
Roast Pork Bun 8  
Crabmeat & Pork Soup Dumplings 15  
Crunchy Vegetable & Peanut Dumplings 9  
Roast Duck & Shrimp Dumplings 8

### PAN FRIED

Pork Potstickers 8  
Crispy Oyster Wonton 12  
Fish Skin Dumplings with Shrimp 8  
Curried Chicken Dumplings 8  
Shrimp & Chinese Chive Dumplings 8  
Turnip Cake with Ham and XO Sauce 7  
Tempura Shrimp Stuffed Green Chillies 12

### SPECIALTIES

C8 Steamed Lobster Dumplings 18  
Fried Oysters with Sweet & Sour 15  
Pan Seared Chilean Sea Bass with Shrimp 16  
Crispy Garlic Frogs Legs 20  
Malaysian Eggplant with Shrimp 12

## PEKING DUCK

MANDARIN PANCAKES,  
SCALLION, CUCUMBER  
& HOISIN SAUCE

48

## BBQ

St Louis-cut Ribs 14  
Roast Pork Tenderloin 12  
Roast Duck (1/2) 18  
(served w/ sauce)

## CHEF SELECTIONS

STEAMED RED SHAPPER  
(shrimp, half line) 25

WILD MUSHROOM CHICKEN  
(chicken & chicken mushrooms) 22

SLICED FLAT-IRON STEAK  
(filet mignon) 18

SAUTEED SHRIMP  
with broccoli & egg white 19

Executive Chef: Tyson Wong Ophaso

Dim Sum Chef: Joe Ng

20% gratuity added to parties of seven or more  
maximum four credit cards per table

## MAINS

### CHICKEN

Crispy Skin Chicken crispy garlic & four dipping sauces 19  
White Chicken with asparagus & yellow peas 19  
Diced Chicken fresh water chestnuts & hoisin sauce 18  
General Tso's Chicken with ginger & scallion 17  
Chicken Chow Mein Cup w/da onion & crispy noodles 16  
Three Chili Chicken peanuts & scallions (kung pao) 17

### BEEF & PORK

Beef with Snow & Snap Peas roasted green peas 18  
Crispy Orange Beef (chicken) with chili & ground nutmeg 19  
Korean's Pork, Garlic & Vegetables pork's mother recipe 17  
Spicy Sliced Pork shrimp beans and half line leaf 17  
Beef with Broccoli fresh water chestnuts & black mushrooms 18

### FISH

Monkfish red ginger, hurn sauce 19  
Black Cod (sea bream) & shiitake mushrooms 27  
Steamed Salmon black bean sauce 22  
Crispy Whole Sea Bass chili & basil sauce 26  
Steamed Branzino orange, scallion & pickled plum 25

### SEAFOOD

Shrimp in Black Bean Sauce (chopped pork, egg) 19  
Scallops & Roast Pork (chicken) sauce 23  
Scallops in a Clay Pot salmon & celophane noodles 23

### NOODLE DISHES

Very Thin Egg Noodles  
with roast pork 15  
with scallops & shrimp 19  
with chicken, chicken & king oyster mushrooms 16

## SIDES

### VEGETABLES & BEANCURD

Sauteed Snow Pea Leaves 12  
Dry Sautéed String Beans (chopped pork) 11  
Fresh Water Chestnuts & Snow Peas yellow chicken 12  
Spicy Beancurd (chopped pork) 13

### FRIED RICE

Roast Pork 9  
Shrimp 9  
Vegetable 8  
Seafood & Pork with XO Sauce 18

WE ARE OPEN FOR LUNCH  
Mon-Fri 11:30am - 2:30pm  
Sat-Sun 12pm - 2:30pm



We're out to change the way you eat.

**CHOPCHOP**  
Chinese to You®





## Salads

Pork

## Chinese to You®

**Chow Chow™ Cashew Chicken**

|        |                 |      |
|--------|-----------------|------|
| Shrimp | Shrimp Stir Fry | 7.95 |
|--------|-----------------|------|

**Shrimp Stir Fry**  
Tender white shrimp

\*Spicy \*\*Hot & Spicy

Fig.Vegetarian \_\_\_\_\_

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### Dataset

\_\_\_\_\_

Available 11:00 am - 4:00 pm

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|                 |     |
|-----------------|-----|
| Coke® 12 oz can | .69 |
|-----------------|-----|

From Delivery & Take Out

C-11 979 0566

Litchford Village Shopping Center

Monday-Saturday 11:00am-9:30pm, Sunday 10:00am-9:30pm

and are microwave safe. Limited delivery area. Prices and hours are subject to change without notice. Prices are subject to all

\_\_\_\_\_

### Spicy

|                                     |       |
|-------------------------------------|-------|
| MOO SHEE PORK or CHICKEN .....      | 11.00 |
| CURRY CHICKEN, Coconut Flavor ..... | 10.00 |
| INDIAN SHRIMP, Curry Onion .....    | 15.95 |
| GUNG BO CHICKEN .....               | 10.00 |
| GUNG BO TENDERLOIN PORK .....       | 10.00 |
| BEEF MALAYSIAN .....                | 11.00 |
| TSIANG TAO SHRIMP .....             | 15.95 |
| HONG KONG LOBSTER .....             | 14.50 |
| TWICE COOKED PORK .....             | 13.95 |

### Egg Foo Young

|                                   |       |
|-----------------------------------|-------|
| ROAST PORK .....                  | 8.00  |
| CHICKEN .....                     | 8.00  |
| SHRIMP .....                      | 10.00 |
| CANTONESE STYLE [Scrambled] ..... | 10.00 |

### Chow Mein

|   |       |
|---|-------|
| CHICKEN or ROAST PORK .....                           | 7.00  |
| SHRIMP .....  | 12.75 |
| WHITE MEAT CHICKEN .....                              | 8.50  |
| SUBGUM CHICKEN .....                                  | 8.50  |
| CHICKEN CHOW MEIN CANTONESE [Pan Fried Noodles] ..... | 9.50  |

### Lo Mein

|  |       |
|--|-------|
| ROAST PORK .....                               | 8.50  |
| CHICKEN .....                                  | 8.50  |
| SHRIMP .....                                   | 12.75 |
| BEEF .....                                     | 8.50  |
| CHOW FUN SHEE [Chicken or Pork] .....          | 8.50  |
| CHOW HALL FUN [Beef or Pork] Wide Noodle ..... | 9.00  |

### Fried Rice

|   |      |
|---|------|
| ROAST PORK .....                          | 6.00 |
| Small Portion [with entree only] .....    | 4.00 |
| VEGETABLE .....                           | 6.00 |
| CHICKEN .....                             | 6.50 |
| YOUNG CHOW [Our Special Fried Rice] ..... | 9.50 |
| Small Portion .....                       | 6.00 |
| SHRIMP .....                              | 7.50 |
| Small .....                               | 4.50 |

### Desserts

|                          |      |                                |      |
|--------------------------|------|--------------------------------|------|
| LICHEES .....            | 2.50 | ICE CREAM or SHERBET .....     | 2.20 |
| LOQUATS .....            | 2.50 | ALMOND COOKIES .....           | 1.00 |
| KUMQUATS .....           | 2.50 | FORTUNE COOKIES .....          | 1.00 |
| MIXED FRUITS .....       | 2.00 | FRESH HAWAIIAN PINEAPPLE ..... | 2.50 |
| HAWAIIAN PINEAPPLE ..... |      | SPECIAL FRUIT COMPOTE .....    | 5.50 |
| CHUNKS .....             | 2.00 | [for two] .....                |      |
| MELON in Season .....    |      |                                |      |

|                       |            |                |                   |
|-----------------------|------------|----------------|-------------------|
| AMERICAN COFFEE ..... | 2.00 (Pot) | ESPRESSO ..... | 2.00 (Per Person) |
| SANKA COFFEE .....    |            |                | 2.00 (Pot)        |



### Appetizers

#### Dewey Wong's Mixed Appetizers

6.75 Per person [minimum of 2]  
Chicken Rolls, Crab Claw, Dim Som, Spare Ribs and Barbecued Beef

|   |      |                            |      |
|---|------|----------------------------|------|
| BARBECUED SHRIMP [4] .....                  | 6.00 | CHICKEN ROLL [4] .....     | 4.20 |
| SHRIMP TOAST .....                          | 4.00 | FANTAIL SHRIMP [4] .....   | 6.00 |
| CHICKEN IN FOIL [2] .....                   | 3.00 | LOBSTER ROLL .....         | 7.00 |
| BEEF on STICK [2] .....                     | 4.00 | ROAST LOIN of PORK .....   | 7.00 |
| DIM SOM [4] .....                           | 4.00 | BARBECUED SPARE RIBS ..... | 6.30 |
| TREASURE BUN [2] .....                      | 3.20 | EGG ROLL [2] .....         | 3.20 |
| STEAMED SHRIMP DUMPLING (Har Kow) [4] ..... | 4.00 |                            |      |
| PAN FRIED DUMPLING (War Hap) [4] .....      | 4.00 |                            |      |
| CRAB CLAW (2) with Curry Sauce .....        | 3.00 |                            |      |

### Soups

|                                |      |                                   |       |
|--------------------------------|------|-----------------------------------|-------|
| CHICKEN EGG DROP SOUP .....    | 1.50 | MUSTARD GREEN SOUP .....          | 2.75  |
| ROAST PORK or CHICKEN .....    |      | FIN SHEE BEEF SOUP .....          | 2.75  |
| WONTON .....                   | 2.00 | BIRD'S NEST [Mixed Chicken] ..... | 6.00  |
| CHICKEN GOLDEN CORN SOUP ..... | 2.50 | YOUNG CHOW WONTON or .....        |       |
| WONG'S MELON SOUP .....        | 3.25 | NOODLE .....                      | 5.25  |
| YATGA MEIN [Chicken or .....   |      | SHARK FIN SOUP [for two] .....    | 12.00 |
| Roast Pork] .....              | 2.75 | WATERCRESS SOUP .....             | 3.25  |



## Dewey Wong's Specialties

**Chicken a la Wong ..... 12.50**  
Succulent boned breast of chicken, stuffed with Chinese sausage, dipped in a light batter and cooked to perfection with watercress in a savory wine sauce.

**Ho Yu Gai Po ..... 12.50**  
The tenderest chunks of chicken, in a special batter, are wok fried to golden crispness. When sauteed with roast pork, snow pea pods, mushrooms, bamboo shoots and Chinese vegetables you have a memorable dish.

**Chow Sam Shee ..... 13.95**  
Fresh lobster, roast pork and juicy chicken are finely cut, then carefully blended with choice julienne style vegetables in a delicate Seng Chow sauce.

**Golden Phoenix ..... 13.50**  
Delaware corn-fed chicken, perfectly braised and stuffed with imported ham, garnished with exotic Chinese herbs and brought to table on a bed of special fried rice.

**Happy Family Love Bird Nest ..... 19.95**  
Generous slices of plump chicken, tenderloin prime filet mignon, fresh maine lobster meat and crispy white shrimp, blended with Chinese vegetables, served in a handsome looking nest.

**Lobster and Chicken Kew ..... 16.00**  
Cubes of the freshest lobster and white meat chicken are sauteed in the wok with black mushrooms, crisp water chestnuts, bamboo shoots and Chinese vegetables in the chef's own light sauce.

**Orange Duck Dewey ..... 12.50**  
A dish Dewey himself created while serving as master chef on an international luxury cruise ship. Boned Long Island duckling is oven browned with an orange sauce, then tenderly cooked with fresh orange, lemon, onion and unusual Chinese herbs. The Parisienne au Kirsch sauce topping creates a superb dish.

**Subgum Butterfly Wonton ..... 19.95**  
Delicately cut fantail shrimp, sliced chicken, fresh lobster and juicy roast pork are stirred quickly in the wok. Then mushrooms, bamboo shoots, water chestnuts and companion Chinese vegetables are added and sauteed gently. This unusual dish is served in a circle of crisp wonton.

**Home Style Chicken ..... 12.50**  
A Cantonese family specialty. The tenderest breast of boned chicken is marinated in Shao-Hsing wine and steamed to the peak of flavor with Chinese sausage and a faint touch of ginger.

**Sizzling Rice Wor-Bo ..... 19.95**  
Select your choice of assorted fresh meats or a seafood combination and the chef will prepare a tantalizing dish cooked with a variety of Chinese vegetables and serve them on a sizzling platter of crispy rice.

**Chow Yu Pan ..... 12.50**  
Fresh filet of pike is gently sauteed with snow pea pods, water chestnuts, straw mushrooms and baby corn. The chef adds a subtle touch of sliced ginger to enhance the flavor of this most delicious fish.

**Mandarin Double Crown ..... 15.95**  
The jumbo shrimp and sliced roast pork tenderloin are sauteed with today's selection of Chinese vegetables to create an incredibly tasty dish.

**East Meets West ..... 15.00**  
We dice the tenderest aged beef and shrimp, then expertly sautee them with assorted Chinese vegetables. The cashew nuts garnish is the perfect topping.

**Seafood Mariners ..... 19.95**  
An incomparable blend of fresh lobster meat, shrimp, scallops, and crab meat. Sauteed with a complement of Chinese vegetables, this dish is sure to be one of your favorites.

**Crab Meat King ..... 19.95**  
Shelled Alaskan crab claws are prepared with straw mushrooms and snow pea pods in an exquisite oyster sauce.

**Royal Hawaiian Pork ..... 14.95**  
Aloha. Enjoy this island specialty made with thick slices of the choicest pork tenderloin, broiled with fresh pineapple, simmering in natural juices. Your will love it.

**Chow Steak Kew ..... 19.95**  
Take generous chunks of aged prime filet mignon and saute them with water chestnuts, black mushrooms, bamboo shoots and complementary Chinese vegetables and you have a dish to satisfy the hungriest gourmet.

**Dewey Wong's Special Steak ..... 19.95**  
The specialty of the house - thick slices of prime sirloin steak broiled to the peak of tenderness and served on a sizzling platter with snow pea pods, mushrooms and bok choy.

**The Fisherman's Wife ..... 12.50**  
Braised chunks of the freshest filet of boneless fish in a traditional black bean sauce with the merest hint of ginger and a deft touch of garlic.

## From The Garden

HOMEMADE MAI FUN NOODLES, sauteed with only the freshest garden vegetables ..... 7.50  
SHIU CHOY - Hearts of Chinese steamed cabbage with a light dressing of garlic and ginger in an oyster sauce ..... 6.25  
BUDDHA'S DELIGHT - You'll enjoy this light repast of fresh Chinese cabbage, snow pea pods, bamboo shoots, water chestnuts, bean curd and baby corn healthfully sauteed in the lightest brown sauce ..... 9.00  
FRESH GARDEN SNOW PEA PODS with Black Mushrooms ..... 10.00  
FRESH CHINESE BROCCOLI, sauteed knowingly with a touch of garlic and ginger ..... 6.00  
WHOLE STALKS of FRESH CHINESE BROCCOLI, steamed with oyster sauce and Chinese herbs ..... 7.00  
FRESH WATERCRESS or STRING BEANS made with garlic and ginger in a soy bean sauce ..... 7.00  
BEAN SPROUTS, prepared with sliced ginger and shredded Chinese pickles 5.25

## The Chef Recommends

CRISPLY BRAISED SEA BASS ..... Seasonal Price  
POACHED SEA BASS ..... Seasonal Price  
STEAMED GULF SHRIMP ..... 15.95  
STEAMED MAINE LOBSTER ... 17.95  
STEAMED OCEAN SCALLOPS with Straw Mushrooms ..... 14.00  
STEAMED BEEF with Ginger and Pickle ..... 9.95  
STEAMED CHICKEN with Chinese Mushrooms ..... 12.75  
FAMOUS PEKING DUCK (Half or Whole) .. Please ask the captain for the Price  
ROAST BONELESS CAPON ..... 16.50  
DAILY FRESH ROAST DUCK (Half) ..... 18.50

## Beef and Pork

BEEF or ROAST PORK with Snow Pea Pods and Water Chestnuts 11.25  
BEEF or ROAST PORK with Beansprouts ..... 10.00  
BEEF or ROAST PORK PAN ... 11.25  
BEEF or ROAST PORK with Pepper and Tomato ..... 11.25  
BEEF or ROAST PORK with Oyster Sauce ..... 13.95  
ROAST PORK DING ..... 10.50  
BEEF with Broccoli ..... 11.25

## Chicken and Duck

CHOW GAI KEW ..... 11.50  
MOO GOO GAI PAN ..... 10.00  
WOR SHEW DUCK ..... 10.95  
CASHW DUCK ..... 10.95  
SUBGUM BONELESS CHICKEN ..... 10.00  
WEST LAKE DUCK ..... 11.95  
CHICKEN with Broccoli ..... 10.00  
CASHW GAI DING ..... 10.00

## Seafood

MAINE LOBSTER CANTONESE STYLE ... 17.95  
(Shelled) ..... 19.95  
SHRIMP with Lobster Sauce (or Black Bean Sauce) ..... 15.95  
SHRIMP with Bean Sprouts ... 14.95  
SHRIMP DING ..... 10.50  
CHOW HAR KEW ..... 15.95  
LOBSTER SOONG ..... 13.95  
LOBSTER KEW ..... 17.50  
BUTTERFLY SHRIMP ..... 16.00  
CRAB MEAT CANTONESE .... 15.95  
SHRIMP with Black Mushrooms 17.95  
SHRIMP with Broccoli ..... 15.95

## Sweet & Pungent

PORK ..... 9.50  
CHICKEN ..... 9.50  
SHRIMP ..... 15.95  
SCALLOPS ..... 14.00  
SEA BASS (Breaded Whole Fish) ..Seasonal Price  
BOO CHEE DUCK [Lichee and Pineapple] ..... 12.95  
FRESH BONELESS PIKE FISH . 12.50



All the food  
that's  
fish to cat.

# Fish Tails

WORLD'S RECORD  
Dave Barnes holds the world's  
record for consuming 424  
clams in 8 minutes. This re-  
cord is still unbeaten. Care to  
try?

1982 Circulation: Block Island to Cape May

Editor: Capt. Lady Blue

Ninth Edition

July 1982, Vol. 10, No. 3

## Gone Fishing!



### LOBSTER LOVER'S FESTIVAL

Lobster Lovers never had it so good! This "Harvest Moon" we had our first Great Lobster Festival. Twin Lobsters, 2# Lobsters, and Stuffed Lobsters w/all the trimmings at those great savings we're known for passing on. We've received so many requests (and even a mention on the radio) that we're going to make this a regular feature now for lunch and dinner. Keep an eye on our "Captain's Favorite Boats" or ask the manager for our next festival. We hope to bring you different seasonal items at prices you can't refuse.

Most of you regulars know by now that we catch a lot of our own fish. Our fishing grounds are off Montauk Pt. (which is well known among sports fishermen for its abundance of fish). But for you newcomers, let me explain the control we have of the fish you eat. First of "Nirvana" is the family favorite, just right for you, we catch it from our fishing vessels (the some heavy bluefishing). You'd be surprised just how much can be caught—tons of blues, flounders, cod, sea trout, and striped bass come flipping over the side, to name a few. And of course our sister ships are working all the time. The fact that all the owners love to fish probably accounts for the pride and care they take in presenting your fish to you. Each fish is a new challenge, so the challenge remains at peak level (ask any avid fisherman you know about it).

Refrigerated trucks pick up your fish the same day so that we can get them on your plate right away. The fish is filleted or steaked at our "FISH FACTORY," then shipped directly to our restaurants. If we sound like we're boasting, we are. Catching the fish, filleting it ourselves, we know our fish is fresh on your plate.

### CHOOSE THE RESTAURANT NEAREST TO YOU!

**HOBEAU'S RESTAURANT**  
963 First Ave. (Cor. 53rd St.)—421-2888  
A/X, M/C, D/C Charges Accepted at Hobeau's Only  
Dinner Hours: 4 pm-3 am 7 Days a Week

**NODELINI'S RESTAURANT**  
1311 Madison Ave. (Bet. 92nd & 93rd St.)—369-5677  
Public Phone: 722-9489  
Dinner Hours: 4 pm 'til 12:30 am Monday thru Saturday  
(til Midnight on Sunday)

**BUTTERFISH HOLE RESTAURANT**  
1394 Third Ave. (Cor. 79th St.)—879-0991  
Public Phone: 650-0584  
Dinner Hours: 4 pm 'til 3 am Wednesday thru Saturday  
(til 1 am Sunday thru Tuesday)

**COCKEYED CLAMS RESTAURANT**  
1678 Third Ave. (Cor. 94th St.)—831-4121  
Public Phone: 534-9455  
Dinner Hours: 4 pm 'til 12:30 am Monday thru Saturday  
(til Midnight on Sunday)

**SQUID ROE RESTAURANT**  
1468 Second Ave.—249-4566—249-4567  
Dinner Hours: 4 pm 'til 3 am 7 Days a Week

All the above restaurants serve lunch Monday thru Saturday 11:30 to 4 pm.  
BRUNCH is served SATURDAY, SUNDAY and HOLIDAYS noon to 4 pm.



### HERE'S A TIP!

Call the restaurant nearest you and ask to be placed on our "preferred waiting list," before you leave home. This will give us a chance to expedite your seating by having some idea of the time of your arrival and how many are in your party. Call Nodelini's, Butterfish Hole and Cockeyed Clams anytime for this convenience. Hobeau's "preferred waiting list" is restricted Mon.-Sat. settings 'til 6:30 and after 10:00 pm. Sunday after 9 pm.



### TAKE THE MYSTERY OUT OF BUYING FISH

Why is it the fish you grow up eating from supermarkets never taste as good as the fish you eat out? It just isn't fresh. By the time it reaches you, too much time has passed. Your dinner tastes "fishy" and all the salt in the neighborhood are waiting at your kitchen door. This is probably why 43% of all the fish consumed in the U.S.A. is eaten out. At the FISH FACTORY, our wholesale fish market, we are now offering to the public the same fresh, sea food at the same great wholesale prices restaurants get.

NEW YORK MAGAZINE reviews THE FISH FACTORY (1025 Second Ave., near 4th St., 369-7744), in their "Guide to City Fish Markets."

"This market is the only source we know for the consummately ugly but delicious rockfish called anglerfish, the lot or baudroie prized by the French for its flavor and velvet by the Venetians for the firm, lobsterlike flesh of its tail (coda di rospo). Ugly and hard to clean, it is considered a trash fish in this country and is thrown away if caught by mistake. At the Factory, it sells under the name 'tomboline' at a hard to beat price. I made a divine soup de poisson with two pounds of this and some whiting, and pleased four hungry people for \$6. Variety and freshness are very good. The store will prepare for you the excellent bouillabaisse if usually makes in 250 gallon quantities for restaurants. (Bouillabaisse is usually prepared twice a week, call for information.) Hours: Pick-up orders Mon.-Fri. 8 am-4 pm, Sat. 8 am-2 pm. (Sorry, in order to maintain these special low prices, no delivery.) Call up and order like a restaurant, remember, there's no minimum.

### Dial-A-Fish

If you are tired or a bit run down, can't seem to get your dinner off the ground... Dial-A-Fish order from our full menu. All take-out orders come with the same extra you enjoy on board. We'll prepare and pack it... All you do is pickup and enjoy.



## From Sea to You:

NEW YORK POST—JANUARY 1982

Here's the fish that comes practically straight off the fishing boat and into your plate. Bob Bernardini and Richard Knoffel own boats that fish off Montauk Point; over 20,000 pounds of fish come to shore after a three-day trip.

The fish are then rushed to The Fish Factory, a fish market owned by Bob and Dick and two other owners, and from there go to restaurants in the metropolitan area, including their own four: Nodelini's Park East (1311 Madison), Butterfish Hole (1394 Third), Hobeau's (963 First) and Cockeyed Clams (1678 Third).

At each restaurant there are daily specials such as mako shark, fresh tuna and bluefish, depending on the catch, and every now and then there's a lobster festival. Tilapia, cod and flounder are some of the most popular specialties and they're broiled with white wine, butter and pepper.

"Basically fish shouldn't be messed up," says Bernardini. A central commissary makes homemade everything: french fries, coteletta, freshly cut green salad, clam chowder, garlic bread, crabmeat salad, bouillabaisse.

With an average dinner at \$6.50 and an average lunch tab of \$3.50, you'd better believe it's a mob scene (dinner comes with garlic bread, a big salad, french fries or a baked potato).

So plan on getting there super-early or bring a book to read while you wait. New Yorkers know a value when they see one.



### BRUNCH—THE PERFECT BEGINNING TO A SATURDAY, SUNDAY OR HOLIDAY

CUE MAGAZINE—APRIL 26, 1980—  
EVA BROADMAN

Four favorite styles tangere, HOBEAU'S (93 St. and First Ave., 421-2888), NODELINI'S (83 St. and Madison Ave., 369-5677), COCKEYED CLAMS (94 St. and Third Ave., 831-4121), and BUTTERFISH HOLE (79 St. and Third Ave., 879-0991), offer three Bloody Marys, three screwdrivers, three goblets of wine or three mugs of draft beer with seven entree choices such as steak and eggs, eggs and bacon, or fish of the day for a very reasonable and remarkable \$4.25.



### MIDNIGHT SPECIAL

WE'VE DONE IT AGAIN! With liquor prices going up all over town, our prices are coming down! Now at Hobeau's and Butterfish Hole, you can have any drink you like after midnight, at the bar only, for just \$1.25 (draft beer only \$3). Help us fight those inflationary times, and enjoy it while you do it! Hours: Hobeau's—Midnight 'til 4 a.m. Butterfish Hole—Midnight 'til closing.

### MIDNIGHT MUNCHIES???

If you're meeting a friend for dinner who's notoriously late, or want to catch a late movie before eating, now you can still enjoy a nice leisurely dinner without finding the chairs on the tables, or rushing to order, see our dinner hours.

### TAKE A SKID ON "SQUID ROE"

We've rummaged from port to port to bring you our latest sock. Use up in our familiar lucky draw, but el surprise (literally off the wall), you'll find this our largest restaurant yet! There's plenty of room to anchor up here and enjoy the same menu and quality of our other restaurants. (Reservations accepted.) FOOD & BEV. ENTRANCE is on 77TH STREET, just off SECOND AVENUE. (Look for the blue awning.)

### Gift From the Sea:

Want to treat someone special? For info on our Captain's "Gift Certificate" call Joey at 369-5677.





## VINO VINO

### HOUSE WINES

Large (Liter) Carafe 4.95

Small (1/2 Liter) Carafe 3.50

House Sangria (Pitcher) 4.95

Sauze Full 4.25

Bianco de Blanc

5.95

Champagnes

Chateau Monopole

8.00

Mummi's Extra Dry

4-4 15.50

Freixenet-Casta

Novado 12.00

## Welcome Aboard for DINNER



### GUESS WHAT! You Just Might Have a COMPLIMENTARY ROUND OF DRINKS Coming!

If your waiter or waitress forgets either to introduce themselves or if they forget to take your drink order, call the manager over and have a free round of drinks on your waiter.

### HIC (Attitude Adjustment)

PINA COLADA—An island blend of tropical juices and rum. 2.50

BANANA DAQUIRI—Exotic combo of fresh bananas and rum. 2.50

STRAWBERRY DAQUIRI—Something different. Fresh strawberries and rum. 2.50

WHITE WHALE—A blasphemous blend of vodka, white creme de cacao and cream. 2.50

CHI CHI—Pina Colada made with vodka. 2.50

SUPER COFFEES! IRISH (w/Irish Whisky), ITALIAN (w/Sambuca), MEXICAN (w/Kahlua), JAMAICAN (w/Rum), all topped w/cream. 2.25

### SLURP

CLAM CHOWDER—(NEW ENGLAND)—This is the white one. 1.25

### SLURP

CLAM CHOWDER—(NEW ENGLAND)—This is the white one. 1.25

### SLURP

CLAM CHOWDER—(NEW ENGLAND)—This is the white one. 1.25



# FOOD STREET

## The Cantonese Kitchen

|  |    |
|--|----|
| 101 Double Boiled Turtle with Chicken Feet and Chinese Herbs                         | 62 |
| 102 Roast Shick-Ki Squab   | 45 |
| 103 Soup of Today  | 36 |
| 104 Double Boiled Partridge with Coconut and White Fungus                            | 36 |
| 105 Double Boiled Water Goby Fish with Ginseng                                       | 28 |
| 106 Sweet and Sour Bean Curd   | 28 |
| 107 Sauteed Beef Tripe with Big Bean Sprout  | 32 |
| 108 Sauteed Beef Heart with Broccoli and XO Sauce                                    | 32 |
| 109 Sauteed Shredded Beef Tenderloin with Green Beans                                | 38 |
| 110 Braised Pork Jelly with Sausage and Chive and Mushrooms                          | 32 |
| 111 Braised Marrow Cucumber with Dried Lily Flower and Vermicelli                    | 32 |
| 112 Braised Pork Belly with Preserved Vegetables                                     | 32 |
| 113 Braised Goose Intestine with Egg Plant   | 36 |
| 114 Braised Fish Head with Garlic and Black Bean                                     | 32 |
| 115 Sauteed Sausage with Angled Luffa and Fungus                                     | 36 |
| 116 Sauteed French Bean with Minced Meat and Preserved Vegetables                    | 32 |
| 117 Braised Bran Gluten with Dried Lily Flower and Dried White Fungus and Vermicelli | 32 |
| 118 Sauteed Chicken Ball with Cucumber   | 36 |
| 119 Sweet and Sour Spare Ribs of Pork with Pineapple                                 | 30 |
| 120 Stewed Bacon with Tianjin Cabbage and Vermicelli                                 | 32 |
| 121 Stewed Cod Fish Belly with Pork Skin   | 32 |
| 122 Stuffed Bean Curd with Fresh Lily Flower   | 32 |
| 123 Braised Seafood with Mustard Leaf  | 36 |
| 124 Sauteed Goose Intestine with Ham and Bitter Cucumber                             | 32 |
| 125 Sauteed Roast Pig with French Bean   | 36 |
| 126 Steamed Egg with Deep Fried Dough Stick and Vermicelli                           | 28 |
| 127 Sauteed Vegetables Bamboo Shoot and Mushrooms                                    | 32 |
| 128 Sauteed Seasonal Vegetables  | 24 |
| 129 Braised Chicken with Black Bean in Clay Pot                                      | 30 |
| 130 Stewed Eel with Bitter Cucumber  | 38 |
| 131 Fried Noodle with Ham and Leek   | 28 |
| 132 Sauteed Rice Noodle with Beef  | 28 |

## From the Barbecued Oven

|  |    |
|--|----|
| 201 Roast Suckling Pig Combination                       | 52 |
| 202 Steamed Shick-Ki Squab with Chinese Wine             | 48 |
| 203 Assorted Barbecued Meat Platter                      | 46 |
| 204 Lamb "Hainan" Style                                  | 42 |
| 205 Barbecued Suckling Pig                               | 38 |
| 206 Spiced Chicken with Chinese Herb's (Half Bird)       | 36 |
| 207 Chicken with Soya Sauce                              | 32 |
| 208 Poached "Gui Fei" Chicken                            | 30 |
| 209 Poached Chicken                                      | 30 |
| 210 Roast Chicken (Half Bird)                            | 48 |
| 211 Roast Goose  | 32 |
| 212 Roast Pig  | 32 |
| 213 Barbecued Sausage German's Style                     | 30 |
| 214 B.B.Q. Pork  | 22 |
| 215 Chicken Feet   | 32 |
| 216 Spiced Goose Web (Each)                              | 26 |
| 217 Spiced Goose Web and Wing                            | 26 |
| 218 Spiced Duck  | 30 |
| 219 Spiced Pork Knuckle                                  | 22 |
| 220 Goose Kidney and Preserved Vegetables with Hot Sauce | 22 |
| 221 Sea Blubber with Spring Onion                        | 22 |
| 222 Pork Knuckle Foshan Style                            | 22 |
| 223 Sea Blubber  | 22 |

## East to West Disher

|   |    |
|---|----|
| 301 Sauteed Sliced Prawn with Sweet and Sour Sauce  | 48 |
| 302 Sauteed Eel with Preserved Chilli   | 46 |
| 303 Braised Chicken with Tianjin Cabbage in Clay Pot  | 38 |
| 304 Braised Fish Maw with Julienne Chicken and Green Bean, Black Mushrooms                  | 36 |
| 305 Deep Fried Fish Fillet  | 36 |
| 306 Braised Fish with Sweet and Sour Sauce  | 36 |
| 307 Spiced Beef Shank with Chili Sauce  | 32 |
| 308 Steamed Chicken with Chinese Wine   | 32 |
| 309 Sauteed Strip Eel with Bean Sprouts and Chive   | 32 |
| 310 Fried Shrimps and Black Fungus, Vinegar Sauce   | 32 |
| 311 Braised Shrimp Ball with Dried Scallops and Tianjin Cabbage                             | 32 |
| 312 Sauteed Goose Kidney with White Cu Cumber and Bamboo Shoot, Peanut and Dired Red Chilli | 32 |
| 313 Hot and Sour Soup with Seafood  | 28 |
| 314 Sauteed Sliced Pork with Green and Red Pepper   | 30 |

|   |    |
|---|----|
| 315 Deep Fried Eggplant Stuffed with Minced Meat                      | 32 |
| 316 Braised Bean Curd with Bony Fish and Vegetables                   | 28 |
| 317 Braised Beef with Bean Sprouts and Pungent Sauce                  | 28 |
| 318 Sauteed Bean Curd with Minced Meat and Hot Sauce                  | 28 |
| 319 Noodles with Vegetables Egg and Pork                              | 28 |
| 320 Sliced Pork Tenderloin with Garlic Fish Paste and Hot Spicy Sauce | 26 |
| 321 Fried Banana with Syrup   | 20 |
| 322 Fried Rice "Yangzhou" Style                                       | 30 |
| 323 Dumpling with Minced Sauce  | 18 |
| 324 Braised Noodles with Shrimp, Dried Shrimp and Squid               | 28 |

|  |    |
|--|----|
| 325 Pan Fried Pork Dumplings (6 Pieces)                    | 24 |
| 326 Noodles with Shredded Chicken and Chilli Sauce         | 28 |
| 327 Noodles with Chili Sauce                               | 18 |
| 328 Dumplings with Pork and Chives (6 Pieces)              | 18 |
| 329 Pan Fried Buns with Minced Beef (3 Pieces)             | 12 |
| 330 Steamed Buns with Vegetables and Vermicelli (3 Pieces) | 12 |
| 331 Pan Fried Spring Onion Cake (Each)                     | 6  |
| 332 Bread Roll (Steamed or Deep Fried)                     | 6  |
| 333 Rice Flour Bun (Steamed or Deep Fried)                 | 5  |

## Noodles and Congee Specialties

|   |    |
|---|----|
| 401 Congee with Abalone and Chicken                       | 38 |
| 402 Congee with Ginkgo and Beef's Stripe                  | 20 |
| 403 Congee with Water Snake                               | 30 |
| 404 Congee with Lobster                                   | 32 |
| 405 Congee with Frog                                      | 25 |
| 406 Congee with Assorted Chicken Offals and Preserved Egg | 20 |
| 407 Signature Chicken Congee                              | 22 |
| 408 Congee with Barbecued Duck and Pork Jelly             | 22 |
| 409 Congee with Pork Liver and Kidney                     | 20 |
| 410 Congee with Assorted Pork Offals                      | 20 |
| 411 Congee with Shovel Beef and Egg                       | 20 |
| 412 Fisherman's Congee with Pork Jelly                    | 18 |
| 413 Congee with Preserved Egg and Pork                    | 18 |
| 414 Plain Congee with Ginkgo                              | 4  |
| 415 Vietnamese Rice Noodles with Raw Beef                 | 22 |
| 416 Noodles with Pork Knuckle                             | 22 |
| 417 Noodles with Pork and Chilli Sauce                    | 22 |
| 418 Noodles with Beef Brisket                             | 22 |
| 419 Noodles with Shredded Pork                            | 20 |

|   |    |
|---|----|
| 420 Shrimp Dumplings in Soup                                      | 22 |
| 421 "Wonton" in Soup  | 22 |
| 422 Noodles with Shrimp Dumplings                                 | 20 |
| 423 "Wonton" Noodles  | 20 |
| 424 U-Don Noodles with Fish Ball and Sausage                      | 20 |
| 425 Noodles with Beef and Pickle String Bean                      | 18 |
| 426 Rice Noodles with Twin Meat Balls                             | 18 |
| 427 Glutinous Rice Dumpling with Dried Scallops                   | 24 |
| 428 Glutinous Rice Dumpling with Mixed Spices Pork and Green Bean | 16 |
| 429 Deep Fried Dough Stick (1 Piece)                              | 4  |

## Chaozhou Food Corner

|  |                |
|--|----------------|
| 501 Spiced Meat Combination "Chaozhou" Style                       | 45             |
| 502 Deep Fried Meat Ball with Water Chestnut, Sweet and Sour Sauce | 28             |
| 503 Deep Fried Young Goose   | 36             |
| 504 Marinated Sea Fish   | 36             |
| 505 Chilled Crab "Chaozhou" Style                                  | Seasonal Price |
| 506 Spiced Bean Curd with Pig's Ear                                | 28             |
| 507 Spiced Cuttle Fish with Egg                                    | 32             |
| 508 Spiced Goose Head (1 Piece)                                    | 20             |
| 509 Spiced Pork Intestine with Pig's Stripe                        | 30             |
| 510 Spiced Bean Curd with Goose Kidney                             | 28             |
| 511 Grey Mullet (Standard)   | 28             |
| 512 Spiced Goose Webs and Wings "Chaozhou" Style                   | 26             |
| 513 Spiced Goose Kidney with Sausage                               | 30             |
| 514 Spiced Duck Tongue   | 26             |
| 515 Preserved Egg with Vinegar Ginger                              | 15             |
| 516 Black Olive Vegetables   | 9              |
| 517 Chao Zhou Plain Congee   | 4              |

## Dessert

|  |    |
|--|----|
| 601 Coconut Pudding  | 18 |
| 602 Chinese Herb Jelly with Honey                                | 15 |
| 603 Clustinous with Coconut Sauce                                | 10 |
| 604 Green Bean Cream with Vanilla in Soup                        | 10 |
| 605 Glutinous Rice with Wheat in Soup                            | 10 |
| 606 Gold Honey Melon with Sago Cream                             | 10 |
| 607 American Gingeng with Longan Pulp and Glutinous Rice in Soup | 15 |
| 608 Black Sesame Seeds Cream                                     | 10 |
| 609 Glutinous Dumpling with Mashed Sesame Seeds                  | 10 |
| 610 Mashed Chestnut Cream  | 10 |

# GHIRARDELLI

Chocolate  
Manufactory

Soda Fountain & Candy Shop

## MENU

### Ghirardelli Old Creamery Ice Cream

TWO SCOOPS OF ONE FLAVOR  
IN A GOBLET

Vanilla  
Chocolate  
Strawberry  
Turkish Coffee  
Toasted Almond  
Chocolate Chip  
Rocky Road  
Mint Chocolate Chip .....\$1.80

### High Sierra Sodas

MADE THE OLD FASHIONED WAY  
Chocolate (vanilla ice cream)  
Chocolate (chocolate ice cream)  
Strawberry (vanilla ice cream)  
Strawberry (strawberry ice cream)  
Vanilla Soda .....\$2.15  
Pineapple Soda

### Old Favorite Beverages

Root Beer .....65  
Root Beer Float .....\$1.75  
Coca Cola .....65  
7-UP .....65  
TAB .....65

### Nob Hill Sundaes in the best San Francisco tradition

TWIN PEAKS  
A famous San Francisco landmark. Twin Peaks of chocolate and vanilla ice cream, topped with marshmallow and chocolate syrup and hidden under a blanket of whipped cream fog. Olig in and take a peek. ....\$3.00

THE ROCK  
Famous Alcatraz emerges from San Francisco Bay. Ours is a vanilla ice cream island in a whipped cream bay. It's armored with a shell of Ghirardelli chocolate. Break in! .....\$3.00

STRIKE IT RICH  
The famous gold country of California inspired this goodie. Three marshmallow-covered chocolate ice cream mountains with a rich Ghirardelli chocolate syrup river running 'round them. Loaded with nuts and Ghirardelli chocolate nuggets. Olig for 'em. ....\$3.00

GOLDEN GATE BANANA SPLIT  
The longest span of goodness in town. Chocolate, strawberry and vanilla ice cream topped with chocolate, strawberry and pineapple syrup. A banana bridge rises above the whipped cream fog. Open up that Golden Gate! .....\$3.25

EMPEROR NORTON  
Goblet ringed with bananas and cherries. Two big scoops of vanilla ice cream, Hot Fudge Sauce\* and whipped cream. Topped with nuts. ....\$3.25

NO SUBSTITUTIONS ON NOB HILL SUNDAES  
\* Ghirardelli is famous for homemade Hot Fudge Sauce.

### Ghirardelli Hot Chocolate

SIP IT BY THE MUGFUL  
Hot Chocolate  
with Marshmallows .....\$1.10  
Hot Chocolate  
with Whipped Cream .....\$1.35

### Bonanza Sundaes

CHOICE OF ICE CREAM AND TOPPING  
WITH WHIPPED CREAM AND NUTS  
Chocolate  
Strawberry  
Marshmallow .....\$2.85  
Pineapple .....\$2.95  
Hot Butterscotch .....\$2.95  
HOT FUDGE SUNDAE \* .....\$3.10

### Goodness Milk Shakes

MADE WITH RICH ICE CREAM  
Chocolate  
Strawberry  
Vanilla  
Pineapple .....\$2.65  
MALTS (same flavors) .....20¢ extra





# GHIRARDELLI

## Chocolate Manufactory

### History and Lore

#### From Cacao Bean to Ghirardelli Chocolate

The history of chocolate is as rich in lore as the flavor of the cacao bean itself. The Spanish conquerors found the beans used as money in Mexico; and chocolate was the royal drink of the Aztecs as well as the Incas of Peru. It is said that the legendary Emperor Montezuma drank only chocolate in his golden ceremonial goblets.

Columbus first brought cacao beans back to Spain from the new world. But it was a later Spanish explorer, Hernando Cortez, who introduced chocolate as a hot beverage, sweetening it with cane sugar and vanilla. The drink soon became a favorite with the Spanish court—and prized so highly that they kept the method of preparation a secret from the rest of Europe for more than a century.

However, the popularity of chocolate did spread... from Spain to France, eventually to England and through the rest of Europe... and then back again to the new world.

Cacao is the Spanish word (derived from the Aztec "cacahuatl") usually accepted as the name for the chocolate tree and its beans—though we more regularly use the English version—cocoa. The trees grow best in hot, rainy climates near the Equator, and although they may reach

usually cut back to 16 to 25 feet to produce butter beans. Today, the cacao trees are cultivated principally in the West Indies, South and Central America and in the tropical forests of West Africa.

Everything about the cacao tree is colorful. Leaves are large and glossy, red when young and green when mature. Tiny pink or white blossoms cluster together on the branches. The fruit, which will eventually be converted into chocolate and cocoa, appears as green or maroon pods 8" to 15" long on the trunk of the tree. When the pods ripen, they are picked and broken open. Inside are the "seeds" or cacao beans—anywhere from 20 to 50 per pod. These are scooped out, dried in the sun and later placed in bags and shipped to market.

**How Ghirardelli Chocolate Is Made**  
All the skill and finesse of a master chef goes into making Ghirardelli chocolate. First step, of course, is to roast the beans. They are placed in large rotary ovens where the beans turn over and over until they get that famous Ghirardelli complexion—a rich, even brown. During the 1½ to 2 hours roasting time, a wonderful chocolate aroma fills the room.

After cooling, the beans pass to a machine called a "Cracker and Fanner." It cracks the beans and removes the thin shells. Fans blow away the husk from the meat or "nibs."

The cocoa nibs are fed into a mill where they are crushed between flat stones encased in steam-heated iron shells. The heat melts the crushed nibs and a rich, dark "chocolate liquor" flows from the mill.

When poured into molds and allowed to harden, the resulting cakes become a familiar baking ingredient—unsweetened or bitter chocolate.

#### How Cocoa Powder Is Made

Chocolate liquor is the basic ingredient of all chocolate and cocoa products. It contains a unique and flavorful food element, cocoa butter. To make cocoa powder, the chocolate liquor is pumped into hydraulic presses where pressure is applied and a portion of the cocoa butter is pressed out. What is left after the removal of cocoa butter is a hard cake of pressed cocoa. The hard cake is placed in a Melanger. This machine, with its huge granite rollers, pulverizes the cocoa until it becomes a powder. Some cocoa powder is sold to dairies, bakeries and food manufacturers to use as a flavor; some is mixed with sugar and processed into instant drink mixes; some is made into chocolate flavored syrup.

#### How Ghirardelli Makes Delicious "Eating Chocolate"

While cocoa is made by removing some of the cocoa butter, eating chocolate is made by adding it. Cocoa butter, sugar and a little vanilla are combined with the chocolate liquor and ground together, making a heavy paste. Adding the cocoa butter enhances the flavor and improves the texture and smoothness of the chocolate. In making milk chocolate, whole condensed milk is also added. The mix-

ture is then "kneaded" for many hours in a "conching machine." This kneading action aerates the mixture and helps develop the flavor of the chocolate. Result? That velvety smooth, wonderfully rich Ghirardelli chocolate flavor.

After "conching," the mixture at last goes into molds to be formed into the shape of the completed product. A variety of size and shape molds are used—from 1 ounce chocolate bar to large 5 pound gift size. As a final step, the chocolate passes through a refrigerator and when cold the bar drops out of the mold. The chocolate is then wrapped in waxed paper or foil and packaged for sale.

A Ghirardelli Milk Chocolate bar contains vitamin A, protein and minerals, riboflavin (vitamin B<sub>2</sub>) and vitamin D. And, of course, chocolate is an excellent source of quick energy. Soldiers carry chocolate with them in their survival kits and athletes take nourishment from chocolate during periods of long exertion.

Best of all, Ghirardelli Chocolate is wonderfully delicious. It contributes to the pleasure of living. It's just plain good to eat.

Under the name of Ghirardelli, the famous Ghirardelli Square, San Francisco, California.

#### Domingo and Domenico The Tale of Two Families

1849, San Francisco. An explosive century glittered in a miner's pan at Sutter's Creek. The first pains of growth were felt in the sinking of a golden spike in Utah... in the whirl and waste of its Barbary Coast... in a wind-swept onslaught of ten thousand sailing ships.

Out of Italy, into South America, through the Golden Gate, came Domingo Ghirardelli. A merchant by trade, he soon set up a business to supply the gold-hungry hordes in the Sierras. But he nurtured a dream. He had found a product of the Western World in the lush hills of Guatemala, Chocolate!

In the mid-60's another son of Italy found the Golden Gate. Domenico DeDomenico brought the new world's century-old family experience in the art of pasta-making. He put it to work in a tiny one-story factory just blocks away from the massive red brick tower of Ghirardelli. Here, Golden Grain Macaroni products were born.

The sons of Domingo and Domenico combined their talents without creating

The young twentieth century found Ghirardelli's Stone Ground Chocolate, Eagle Brand Baking Bars and a popular

tube candy called Ficks in pantries throughout the western states. In those same cupboards were macaroni, spaghetti, and noodles from the burgeoning Golden Grain company.

A few years later, the Rice-a-Roni cable car bell rang on the television screens of the nation and Golden Grain pioneered a convenience food trend that included a wide range of flavorful macaroni dishes.

In 1962 the 110 year old Ghirardelli Chocolate Co. became a division of the Golden Grain Macaroni Co.

Today Golden Grain and Ghirardelli products are made in a huge manufacturing complex on the eastern shores of San Francisco Bay. Here, Ghirardelli's famous quality chocolate and Golden Grain spaghetti, macaroni, noodle, Rice-a-Roni and Stir-N-Serve are prepared and packaged and shipped to all corners of the globe.

But, the Ghirardelli Chocolate Manufactory continues to send its rich aroma through the old red brick factory buildings of what is now Ghirardelli Square.



| FRESH VEGETABLES  |                                   |      |
|---|-----------------------------------|------|
| Hong Kong Noodle Shop, Now Serving Seasonal Vegetable Order |                                   |      |
| Chen Available in the Markets of Chinatown                  |                                   |      |
| 清炒芥蘭 140  | Chinese Broccoli in Oyster Sauce  | 5.95 |
| 炒菠菜 141   | Sauteed Spinach w. Fresh Garlic   | 5.95 |
| 炒四季豆 142  | Sauteed String Beans              | 5.95 |
| 魚香茄子 143  | Chinese Eggplant in Garlic Sauce  | 5.95 |
| 清炒菜心 144  | Sauteed Mustard Green             | 5.95 |
| 魚香茼蒿 145  | Broccoli w. Garlic Sauce          | 5.95 |
| 魚香肉絲 146  | Moo Shu Vegetable (w. 4 Pancakes) | 5.95 |
| 素什錦 147   | Mixed Vegetables Delight          | 5.95 |
| 魚香什菜 148  | Mixed Vegetables w. Garlic Sauce  | 5.95 |
| TO-FU (BEAN CURD)   |                                   |      |
| 魚香豆腐 149  | To-Fu w. Garlic Sauce             | 5.95 |
| 豆腐豆腐 150  | To-Fu w. Black Bean Sauce         | 5.95 |
| 脆皮豆腐 151  | Crispy To-Fu Hong Kong Style      | 5.95 |
| 家鄉豆腐 152  | Bean Curd, Home Style             | 5.95 |
| 麻婆豆腐 153  | Ma Po To-Fu                       | 5.95 |
| 什菜豆腐 154  | To-Fu w. Mixed Vegetables         | 6.25 |
| 冬菇豆腐 155  | Black Mushroom w. To-Fu           | 5.95 |
| 湖南豆腐 156  | Hunan To-Fu                       | 5.95 |

## DESSERTS

|                                |      |                           |      |
|--------------------------------|------|---------------------------|------|
| 1. Fresh Vegetable Salad ..... | 1.35 | 4. Ice Cream .....        | 1.00 |
| 2. Soda .....                  | 1.00 | 5. Home Made Sweet Almond |      |
| 3. Pineapple .....             | 1.50 | To Fu .....               | 1.65 |
| 4. Fried Ice Cream .....       | 2.35 | 6. Lychee .....           | 1.50 |

| GRILLED FRESH FISH   |  |       |
|--|--|-------|
| JAPANESE STYLE SKEWERS   |  |       |
| We receive shipment everyday one items may be sold out sooner than the other |  |       |
| 155. Grilled Salmon w. Garlic Sauce  |  | 10.95 |
| 156. Grilled Shrimps (10) Kabob w. Teriyaki Sauce                            |  | 9.95  |
| 157. Grilled Assorted Seafood Kabob w. Teriyaki Sauce                        |  | 10.95 |

| CHINATOWN STYLE OVER RICE \$4.25                         |                              |  |
|--|------------------------------|--|
| (Fried Rice, Brown Rice, Extra 0.25, Noodles Extra 0.50) |                              |  |
| 1. Spinach Chicken                                       | 8. Mustard Green w. Chicken  |  |
| 2. Shrimp w. Lobster Sauce                               | 7. Chicken w. Broccoli       |  |
| 3. Beef w. Egg Sauce                                     | 8. General Tso's Chicken     |  |
| 4. Beef w. Tomato  | 9. Beef w. Broccoli          |  |
| 5. Shrimp w. Broccoli                                    | 10. To-Fu w. Mixed Vegetable |  |

| SPECIAL COMBINATION PLATES                        |   |      |
|---|---|------|
| (All Orders Served w. Pork Fried Rice & Egg Roll) |   |      |
| C 1.  | Shrimp or Chicken Chow Mein                 | 5.75 |
| C 2.  | Pepper Steak                                | 5.75 |
| C 3.  | Roast Pork Egg Foo Young                    | 5.75 |
| C 4.  | Shrimp w. Lobster Sauce                     | 5.75 |
| C 5.  | Chicken or Beef w. Broccoli                 | 5.75 |
| C 6.  | Bar-B-Q Spare Ribs or Boneless Spare Ribs   | 5.75 |
| C 7.  | Sweet & Sour Chicken or Pork                | 5.75 |
| C 8.  | Chicken or Beef w. Garlic Sauce             | 5.75 |
| C 9.  | Chicken or Beef Lo Mein                     | 5.75 |
| C 10.   | Chicken or Shrimp w. Cashew Nuts            | 5.75 |
| C 11.   | Moo Goo Gai Pan (Fresh Mushroom w. Chicken) | 5.75 |
| C 12.   | General Tso's Chicken                       | 5.75 |
| C 13.   | Beef or Chicken w. String Beans             | 5.75 |
| C 14.   | Curry Beef Stew                             | 5.75 |
| C 15.   | No Name Chicken                             | 5.75 |
| C 16.   | Lemon Chicken                               | 5.75 |
| C 17.   | Orange Flavor Beef                          | 5.75 |

| LUNCH SPECIAL   |   |      |
|---|---|------|
| 11:00 am - 4:00 pm Everyday   |   |      |
| Served w: (1)Choice of: Egg Drop or Wonton or Hot & Sour Soup or Soda or Egg Roll |   |      |
| (2) Choice of: White Rice or Brown Rice or Fried Rice                             |   |      |
| L 1.  | Chicken or Shrimp Chow Mein                   | 4.25 |
| L 2.  | Shrimp, Chicken or Beef Lo Mein               | 4.50 |
| L 3.  | Sweet & Sour Chicken or Pork                  | 4.50 |
| L 4.  | Fresh Mushroom w. Chicken                     | 4.50 |
| L 5.  | Chicken or Pork or Beef w. Broccoli           | 4.50 |
| L 6.  | Chicken or Beef w. Mixed Vegetables           | 4.50 |
| L 7.  | Bar-B-Q Spare Ribs or Boneless Spare Ribs     | 4.50 |
| L 8.  | Chicken w. Cashew Nuts                        | 4.50 |
| L 9.  | Chicken or Pork or Beef w. Garlic Sauce       | 4.50 |
| L 10.   | Ko Bo Chicken or Shrimp                       | 4.50 |
| L 11.   | Double Sautéed Pork                           | 4.50 |
| L 12.   | Chinese Eggplant w. Chicken                   | 4.50 |
| L 13.   | Pepper Steak                                  | 4.50 |
| L 14.   | Roast Duck or Roast Chicken or Boiled Chicken | 4.75 |
| L 15.   | Beef or Shrimp w. Mixed Vegetables            | 4.75 |
| L 16.   | Shrimp w. Broccoli                            | 4.75 |
| L 17.   | Shrimp w. Chili Sauce                         | 4.75 |
| L 18.   | Shrimp w. Lobster Sauce                       | 4.75 |
| L 19.   | Hunan Beef or Chicken                         | 4.50 |
| L 20.   | Broccoli w. Garlic Sauce                      | 4.50 |
| L 21.   | Mixed Vegetables                              | 4.50 |
| L 22.   | General Tso's Chicken                         | 4.75 |
| L 23.   | Crispy Sesame Chicken                         | 4.75 |
| L 24.   | String Bean Chicken or Pork                   | 4.50 |
| L 25.   | Chicken or Pork Egg Foo Young                 | 4.50 |
| L 26.   | Honey Chicken                                 | 4.50 |
| L 27.   | Chinese Broccoli (Chicken, Beef or Pork)      | 4.75 |
| L 28.   | Fresh Squid w. Black Bean Sauce               | 4.75 |
| L 29.   | Curry Beef Stew                               | 4.50 |
| L 30.   | Lemon Chicken or Boneless Chicken             | 4.75 |
| L 31.   | Chinese Eggplant w. Garlic Sauce              | 4.50 |
| L 32.   | Squid w. Sour Cabbage                         | 4.50 |
| L 33.   | Orange Flavored Chicken or Beef               | 4.75 |

| AMERICAN SPECIALTIES |                         |                     |
|----------------------|-------------------------|---------------------|
|                      | Plan                    | w. French Fries     |
| A 1.                 | Fried Half Chicken      | 2.75 3.85 4.15 4.65 |
| A 2.                 | Fried Chicken Wings (4) | 2.25 3.35 3.95 4.25 |
| A 3.                 | Buffalo Chicken Wings   | 2.45 3.55 3.95 4.45 |
| A 4.                 | Fried Fish (2)          | 2.75 3.45 4.15 4.45 |
| A 5.                 | Fried Spare Rib Tips    | 2.95 3.75 4.15 4.75 |
| A 6.                 | Fried Baby Shrimps (21) | 3.50 4.20 4.50 5.00 |

~ HOT & SPICY

Take Out **HONG KONG** 香港麵家  
NOODLE SHOP & GRILL  
288 8th Ave. NEW OPEN  
MSG 627-8388 627-8730  
11 am - 11:30 pm Fast Delivery By Motorcycle

| B.B.Q. ROAST MEAT (CANTONESE STYLE) |         |         |
|-------------------------------------|---------|---------|
|                                     | on Rice | Order   |
| 叉燒 1. Roast Pork                    | 4.25    | 4.95    |
| 排骨 2. B-B-Q Spare Ribs              | N/A     | (S)4.95 |
| 燒雞 3. Roast Chicken                 | 4.25    | 5.55    |
| 鴨 4. Roast Duck                     | 4.25    | 5.55    |
| 白切 5. Boiled Chicken                | 4.25    | 5.25    |

| CANTONESE STYLE LO MEIN & NOODLE SOUPS            |  |  |
|---|--|--|
| Remember: a. To name the noodle of your choice    |  |  |
| b. No charge to change noodle to Cantonese Wonton |  |  |
| c. To add Cantonese wonton pay \$1.00 Extra       |  |  |
| d. To add meat, pay \$1.50 per meat               |  |  |
| e. To add hard boiled egg pay 0.50 each           |  |  |

|   |      |
|---|------|
| 清湯 6. Plain Noodle in Soup                                | 3.25 |
| 雲吞 7. Plain Cantonese Wonton                              | 2.75 |
| 雲吞 8. Noodle w. Cantonese Wonton                          | 3.95 |
| 叉燒 9. Noodle w. Roast Pork                                | 4.50 |
| 燒雞 10. Noodle w. Roast Chicken                            | 4.50 |
| 油雞 11. Noodle w. Soy Sauce Chicken                        | 4.50 |
| 火鴨 12. Noodle w. Roast Duck                               | 4.65 |
| 素菜 13. Noodle w. Vegetable                                | 4.25 |
| 炸醬 14. Noodle w. Meat Sauce, Peking Style                 | 4.50 |
| 魚香 15. Noodle w. Fish Balls                               | 4.50 |
| 各式咖哩 16. Curry Flavor Noodle (Chicken, Shrimp Or Seafood) | N/A  |
| 海鮮 17. Noodle w. Seafood                                  | 4.95 |
| 什錦 18. Noodle w. Roast Pork & Seafood                     | 4.95 |
| 蝦 19. Noodle w. Shrimp                                    | 4.95 |

Over \$15.00 GET 1 Can of Soda Free  
Over \$20.00 GET 1 Almond ToFu Free

Over \$15.00 1 Can of Soda Free  
Over \$20.00 GET 1 Almond ToFu Free

We Accept All Major Credit Cards (Minimum order \$10)  
WE WELCOME CATERING OR PARTY ORDERS

| FRESH MADE DUMPLINGS |     |                                 |      |
|----------------------|-----|---------------------------------|------|
| 水餃                   | 28  | Steamed Meat Dumplings (6)      | 3.25 |
| 鍋貼                   | 29  | Pan Fried Meat Dumplings (6)    | 3.50 |
| 菜餃                   | 30  | Steamed Vegetable Dumplings (6) | 3.75 |
| 海鮮餃                  | 31  | Steamed Seafood Dumplings (6)   | 3.95 |
| 雞餃                   | 32  | Chicken Dumplings (6)           | 3.50 |
| 蝦餃                   | 32a | Shrimp Dumplings (6)            | 3.95 |

| HONG KONG STYLE NOODLES |    |   |      |
|-------------------------|----|---|------|
| 菜肉面                     | 33 | Pan Fried Noodle w. Vegetable               | 6.25 |
| 各式肉面                    | 34 | Pan Fried Noodle w. Chicken, Beef or Shrimp | 6.95 |
| 海鮮肉面                    | 35 | Seafod Pan Fried Noodle                     | 6.95 |
| 各式河粉                    | 36 | Chow Fun (Chicken, Shrimp, Pork or Beef)    | 4.95 |
| 各式米粉                    | 37 | Mee Fun (Chicken, Shrimp, Pork or Beef)     | 4.95 |
| 星洲炒米粉                   | 38 | Singapore Mai Fun                           | 5.25 |

| CLASSIC APPETIZERS |    |  |      |
|--------------------|----|--|------|
| 春卷                 | 39 | Egg Roll or Shrimp Roll                        | 1.10 |
| 菜卷                 | 40 | Vegetable Roll                                 | 1.10 |
| 小籠包                | 41 | Small Meat Bun in Steamed (6)                  | 3.75 |
| 鍋貼                 | 42 | Dim Sum (4)                                    | 3.25 |
| 叉燒包                | 43 | Roast Pork Bun (1)                             | 1.00 |
| 雞絲湯                | 44 | Chicken Teriyaki (3)                           | 3.25 |
| 蔥油餅                | 45 | Scallion Pancake                               | 2.15 |
| 炒手                 | 46 | Sesame Wonton                                  | 2.75 |
| 麵                  | 47 | Cold Noodle in Sesame Sauce                    | 2.95 |
| 蝦餅                 | 48 | Fried Fantail Shrimps (3)                      | 3.25 |
| 炸雲吞                | 49 | Shrimp Toast                                   | 2.75 |
| 牛肉串                | 50 | Fried Wonton                                   | 3.25 |
| 排骨串                | 51 | Steak on Sticks (4)                            | 3.95 |
| 魚骨串                | 52 | Boneless Spare Ribs                            | 4.95 |
| 寶雞                 | 53 | Pu Pu Platter (Dumpling, Wing, Stick, Lo Mein) | 7.95 |

| CLASSIC SOUPS |    |                                     |           |
|---------------|----|-------------------------------------|-----------|
| 雲吞湯           | 54 | Regular Wonton Soup                 | 1.30 2.25 |
| 酸辣湯           | 55 | Hot & Sour Soup (No Meat)           | 1.30 2.25 |
| 蛋花湯           | 56 | Egg Drop Soup                       | 1.30 2.25 |
| 雲吞湯           | 57 | Egg Drop Wonton Mix                 | 1.30 2.25 |
| 廣東雲吞          | 58 | Cantonese Wonton                    | 1.50 2.75 |
| 雞麵湯           | 59 | Chicken Noodle Soup                 | 1.30 2.25 |
| 清蒸雞湯          | 60 | House Chicken Soup                  | 1.50 2.95 |
| 柳花肉雞湯         | 61 | Pickled Cabbage w. Meat             | 3.50      |
| 番茄蛋湯          | 62 | Tomato Clear Egg Drop Soup          | 1.50 2.75 |
| 蔬菜豆腐湯         | 63 | Tofu Vegetable Soup                 | 3.45      |
| 雞絲肉玉米湯        | 64 | Chicken or Crabmeat Corn Cream Soup | 3.45      |
| 木樨湯           | 65 | House Special Soup                  | 3.95      |
| 海鮮湯           | 66 | Seafood Soup                        | 3.95      |

| CHOW MEIN |    |  |           |
|-----------|----|--|-----------|
| 雞/叉菜炒麵    | 68 | Chow Mein (Chicken, Pork or Vegetable) | 3.75 5.25 |
| 蝦/菜炒麵     | 69 | Shrimp or Beef Chow Mein               | 3.95 5.95 |

| LO MEIN / FRIED RICE |    |                                      |           |
|----------------------|----|--------------------------------------|-----------|
| 雞/叉菜炒麵               | 70 | Lo Mein (Chicken, Pork or Vegetable) | 3.45 5.95 |
| 蝦/菜炒麵                | 71 | Shrimp or Beef Lo Mein               | 3.75 5.95 |
| 木樨雞炒麵                | 72 | House Special or Lobster Lo Mein     | 5.95      |
| 叉菜雞炒麵                | 73 | Fried Rice (Chicken, Pork or Veg.)   | 2.95 5.25 |
| 蝦/菜炒麵                | 74 | Shrimp or Beef Fried Rice            | 3.75 5.95 |
| 木樨雞炒麵                | 75 | House Special or Lobster Fried Rice  | 3.75 5.95 |

| EGG FOO YOUNG |    |   |      |
|---------------|----|---|------|
| 各式炒蛋          | 76 | Egg Foo Young (Chicken, Shrimp, Beef, Pork or Veg.) | 5.55 |

ALL DISHES CAN BE STEAMED

| CASSEROLES CHONG KONG STYLE |    |   |       |
|-----------------------------|----|---|-------|
| 海鮮豆腐                        | 77 | Seafood To-Fu Casserole                     | 10.95 |
| 蛤蜊豆腐                        | 78 | To-Fu Collophane Noodle Vegetable Casserole | 7.95  |
| 什錦豆腐                        | 79 | Subgum Casserole                            | 10.95 |

| SIZZLING PLATTERS |    |                |      |
|-------------------|----|----------------|------|
| 鐵板牛               | 80 | Beef           | 9.95 |
| 鐵板蝦               | 81 | Shrimp         | 3.95 |
| 鐵板豆腐              | 82 | To-Fu          | 8.95 |
| 鐵板牛柳              | 83 | Teriyaki Steak | 9.95 |
| 鐵板魚               | 84 | Salmon         | 9.95 |

| CHEF'S SPECIALS |    |   |                            |
|-----------------|----|---|----------------------------|
| 左宗雞             | 1  | General Tso's Chicken                   | 7.50                       |
| 陳皮牛腩            | 2  | Orange Beef or Chicken                  | 7.75                       |
| 芝麻雞             | 3  | Sesame Beef or Chicken                  | 7.75                       |
| 芝麻雞             | 4  | Sesame Shrimp                           | 8.95                       |
| 全家福             | 5  | Happy Family                            | 8.95                       |
| 海鮮大會            | 6  | Seafood Delight                         | 3.25                       |
| 龍鳳配             | 7  | Dragon Meets Phoenix                    | 6.65                       |
| 蝦牛球             | 8  | Shrimp & Steak "Q"                      | 8.95                       |
| 湖南三味            | 9  | Shrimp, Beef & Chicken in Hunan Sauce   | 8.95                       |
| 三寶鴨             | 10 | Treasure Duck                           | 8.95                       |
| 蝴蝶蝦             | 11 | Butterfly Shrimp                        | 8.95                       |
| 魚香三味            | 12 | Shrimp, Beef & Chicken in Garlic Sauce  | 6.35                       |
| 脆皮雞             | 13 | Crispy Shrimp & Scallop, Szechuan Style | 8.95                       |
| 炒四季             | 14 | Four Seasons                            | 8.95                       |
| 香酥雞             | 15 | Crispy Duck Hong Kong Style             | 9.25                       |
| 洞庭蝦             | 16 | Lake Tung Ting Shrimp                   | 8.95                       |
| 蔥爆三樣            | 17 | Shrimp & Scallop & Chicken              | 8.95                       |
| 京都鴨             | 18 | Peking Duck                             | 7.95                       |
| 北京鴨             | 19 | Peking Duck                             | 11.95 (Half) 22.95 (Whole) |

| SPECIAL DIET MENU   |     |                                 |           |
|---|-----|---------------------------------|-----------|
| (No Salt, Sugar, Corn Starch or M.S.G.) (Sauce on the side) |     |                                 |           |
| 芥蘭雞   | D 1 | Steamed Chicken w. Broccoli     | 4.25 6.95 |
| 芥蘭蝦   | D 2 | Steamed Shrimp w. Broccoli      | 4.50 8.25 |
| 四季豆雞  | D 3 | Steamed Chicken w. String Beans | 4.25 6.95 |
| 什錦菜   | D 4 | Steamed Mixed Vegetables        | 6.25      |
| 海鮮大會  | D 5 | Seafood Delight                 | 9.25      |

| LIGHT CUISINE (DESIGN YOUR OWN DISH) \$5.75                         |                  |                |               |
|---|------------------|----------------|---------------|
| Select up to 3 items from the following choices.                    |                  |                |               |
| Snow Peas   | Cabbage          | Bean Sprouts   | String Beans  |
| Eggplant  | Black Mushroom   | Carrot         | Spinach       |
| Broccoli  | Chinese Broccoli | Straw Mushroom | Mustard Green |
| You May Steamed (Sauce on the Side) or Sautéed in:                  |                  |                |               |
| Garlic Sauce  | Brown Sauce      | Fresh Garlic   |               |
| Black Bean Sauce  | White Sauce      | White Wine     |               |
| You May Add   |                  |                |               |
| Soft or Fried Bean Curd 1.00 Chicken or Roast Pork 1.00 Shrimp 2.00 |                  |                |               |

| SEAFOOD |     |   |           |
|---------|-----|---|-----------|
| 雞絲      | 85  | Shrimp w. Cashew Nuts                                   | 4.50 8.25 |
| 四季豆     | 86  | Shrimp w. String Beans                                  | 4.50 8.25 |
| 豆豉      | 87  | Shrimp w. Black Bean Sauce                              | 4.50 8.25 |
| 芥蘭      | 88  | Shrimp w. Mixed Vegetables                              | 4.50 8.25 |
| 芥蘭      | 89  | Shrimp w. Broccoli                                      | 4.50 8.25 |
| 咖喱      | 90  | Curry Shrimp  | 4.50 8.25 |
| 龍蝦      | 91  | Shrimp w. Lobster Sauce                                 | 4.50 8.25 |
| 帶子      | 92  | Scallops w. Mixed Vegetables                            | 4.50 8.25 |
| 魚香      | 93  | Prawns w. Garlic Sauce                                  | 4.50 8.25 |
| 魚香      | 94  | Scallops w. Garlic Sauce                                | 4.50 8.25 |
| 甜酸      | 95  | Sweet & Sour Shrimp                                     | 4.50 8.25 |
| 椒鹽      | 96  | Shrimps in Shell (12) (Stir Fried w. Chinese Rock-Salt) | 8.25      |
| 水須      | 97  | Moo Shu Shrimp (w. 4 Pancakes)                          | 8.25      |
| 干燒      | 98  | Hot & Spicy Shrimp                                      | 8.25      |
| 清蒸      | 99  | Steamed Flounder w. Ginger Sauce                        | 9.95      |
| 干煎      | 100 | Pan Fried Flounder w. Ginger Sauce                      | 9.95      |
| 清蒸      | 101 | Steamed Sea Bass  | 9.95      |
| 干煎      | 102 | Fried Sweet & Sour Sea Bass                             | 9.95      |
| 魚香      | 103 | Sliced Fillets of Fish Sautéed in Garlic Sauce          | 8.95      |
| 干燒      | 104 | Hot & Spicy Lobster                                     | 10.95     |
| 魚香      | 105 | Lobster in Garlic Sauce                                 | 10.95     |
| 廣東      | 106 | Lobster Cantonese                                       | 10.95     |
| 椒鹽      | 107 | Fresh Squid w. Salt & Pepper                            | 8.25      |
| 豆豉      | 108 | Fresh Squid w. Black Bean Sauce                         | 8.25      |

| PORK |     |  |           |
|------|-----|--|-----------|
| 甜酸   | 109 | Sweet & Sour Pork                              | 4.25 6.75 |
| 四季豆  | 110 | Pork w. String Beans                           | 4.25 6.75 |
| 什錦   | 111 | Roast Pork w. Mixed Vegetables                 | 4.25 6.75 |
| 魚香   | 112 | Shredded Pork in Garlic Sauce                  | 6.75      |
| 蔥爆   | 113 | Pork w. Scallion                               | 6.75      |
| 四鍋   | 114 | Double Sautéed Pork (Original Chinese Version) | 6.75      |
| 水須   | 115 | Moo Shu Pork (w. 4 Pancakes)                   | 6.75      |

| CHICKEN |     |                                      |           |
|---------|-----|--------------------------------------|-----------|
| 甜酸      | 116 | Sweet & Sour Chicken                 | 4.25 6.95 |
| 芥蘭      | 117 | Chicken w. Broccoli                  | 4.25 6.95 |
| 草菇      | 118 | Chicken w. Fresh Mushroom            | 4.25 6.95 |
| 什錦      | 119 | Chicken w. Mixed Vegetables          | 4.25 6.95 |
| 豆豉      | 120 | Chicken w. Black Bean Sauce          | 4.25 6.95 |
| 咖喱      | 121 | Curry Chicken                        | 4.25 6.95 |
| 雪豆      | 122 | Chicken w. String Beans or Snow Peas | 4.25 6.95 |
| 腰果      | 123 | Diced Chicken w. Cashew Nuts         | 4.25 6.95 |
| 茄子      | 124 | Sliced Chicken w. Chinese Eggplant   | 6.95      |
| 湖南      | 125 | Human Chicken                        | 6.95      |
| 宮保      | 126 | Ko Bo Chicken                        | 6.95      |
| 水須      | 127 | Moo Shu Chicken (w. 4 Pancakes)      | 6.95      |
| 檸檬      | 128 | Lemon Chicken                        | 7.25      |
| 子薑      | 129 | Chicken w. Ginger Sauce              | 7.25      |
| 魚香      | 130 | Chicken w. Garlic Sauce              | 7.25      |

| BEEF |     |                               |           |
|------|-----|-------------------------------|-----------|
| 青椒   | 131 | Pepper Steak                  | 4.25 7.25 |
| 芥蘭   | 132 | Beef w. Broccoli              | 4.25 7.25 |
| 什錦   | 133 | Beef w. Mixed Vegetables      | 4.25 7.25 |
| 蠔油   | 134 | Beef w. Oyster Sauce          | 4.25 7.25 |
| 干扁   | 135 | Shredded Beef w. String Bean  | 4.25 7.25 |
| 蔥爆   | 136 | Beef w. Scallions             | 7.25      |
| 魚香   | 137 | Shredded Beef w. Garlic Sauce | 7.25      |
| 干燒   | 138 | Hot & Spicy Beef              | 7.25      |
| 沙茶   | 139 | Sa Cha Beef                   | 7.25      |

HOT & SPICY





Twenty-five hundred years ago,  
Confucius described the enjoyment of food  
as one of the beautiful and gentle things  
which contribute to the peace and harmony of society.

Sharing the pleasures of good food  
is part of the Chinese social tradition.  
The meal hour has become the symbol of the good life,  
a time of relaxation and pleasantries.

We humbly thank you  
for sharing these pleasures with us!

*Imperial Palace  
Regency*

### AT THE BEGINNING

|   |      |
|---|------|
| FRIED WONTON  | 3.00 |
| EGG ROLLS   | 3.75 |
| Shrimp, barbequed pork finely chopped, bean sprouts and celery in a crisp rolled noodle                   |      |
| CHA SIU   | 3.75 |
| Lean pork, marinated in exotic herbs and spices and barbequed in our Chinese oven                         |      |
| HI HOP  | 3.75 |
| Crabmeat, shrimp, mushrooms and roast pork encased in a crispy shell — an original Imperial Palace recipe |      |
| CRAB RANGOON  | 3.75 |
| A delicious blend of crabmeat and cream cheese folded into a crispy noodle                                |      |
| POT STICKERS  | 3.75 |
| Dumplings filled with waterchestnuts, mushrooms, fresh pork and served with a spicy Szechuan chili sauce  |      |
| BEEF TERIYAKI   | 3.75 |
| Thin slices of beef marinated in teriyaki sauce, served on a skewer with a delicate curry dip             |      |
| SPRING ROLLS  | 4.50 |
| Bean sprouts, pork, shrimp and mushrooms in a very, very thin and crispy shell                            |      |
| BARBEQUE SPARE RIBS   | 4.50 |
| Marinated with Chinese herbs and spices and barbequed in our Chinese oven                                 |      |
| SHRIMP TOAST  | 4.50 |
| Shrimp and water chestnuts made into a delicious paste, spread over bread points and deep fried.          |      |
| BUTTERFLY PRAWNS  | 5.00 |
| Large shrimp butterflied, then dipped in our special Imperial batter and deep fried                       |      |

### PALACE COURT APPETIZERS

A Combination for 2 persons.....9.50  
 ... Pot Stickers  
 ... Cha Siu  
 ... Hi Hop  
 ... Spring Rolls

MINIMUM CHARGE — \$5.00 per person

### SOUPS

|  |            |
|--|------------|
| EGG DROP SOUP  | 2.00       |
| With seasonal Chinese vegetables   |            |
| WON TON SOUP   | 3.00       |
| Chinese dumplings filled with chopped shrimp, fresh pork and waterchestnuts in a rich chicken broth garnished with Chinese greens and slices of roast pork |            |
| SIZZLING RICE SOUP   | 3.00       |
| A combination of fresh seafoods, and vegetables with sizzling rice in a rich chicken broth   |            |
| HOT & SOUR SOUP  | 3.00       |
| Shredded pork with lily buds, egg, bamboo shoots, Chinese mushrooms and hot pepper in a rich, thick broth. (Minimum-2 persons)                             | per person |
| CHICKEN & CORN SOUP  | 3.00       |
| Shredded chicken and cream corn in a rich, thick broth   |            |
| STRAW MUSHROOMS AND CRAB SOUP  | 3.50       |
| with seasonal vegetables (Minimum — 2 persons)   | per person |
| BIRD'S NEST SOUP   | 3.50       |
| Shredded chicken simmered with imported bird's nest in a rich thick broth (Minimum — 2 person)   | per person |
| CRABMEAT & CORN SOUP   | 3.50       |
| Crabmeat and cream corn in a rich, thick broth.  |            |



MINIMUM CHARGE — \$5.00 per person



### EMPRESS GOURMENT DINNER

(\$11.50 per person)  
... Sizzling Rice Soup  
... Hi Hop  
... Pot Stickers  
\* \* \*

DINNER FOR TWO  
Liu Mang Guy  
Crystal Prawns and Broccoli  
Fried Rice  
\* \* \*

DINNER FOR THREE  
Add Peking Beef  
\* \* \*

DINNER FOR FOUR  
Add Pork Boo Loo  
... Green Jade  
... Fortune Cookies  
... Chinese Tea

### IMPERIAL GOURMET DINNER

(14.50 per person)  
... Straw Mushroom & Crab Soup  
... Crab Rangoon  
... Spring Rolls  
\* \* \*

DINNER FOR TWO  
Chow Guy Luk  
Kong Bow Shrimp  
Fried Rice  
\* \* \*

DINNER FOR THREE  
Add Cantonese Platter  
\* \* \*

DINNER FOR FOUR  
Add Moo Shoo Pork  
... Glazed Apples  
... Fortune Cookies  
... Chinese Tea

MINIMUM CHARGE — \$5.00 per person

IMPERIAL PALACE REGENCY  
601 LOYOLA AVE.

## LUNCHEONS

### MONDAY

#1. — PORK CHD W MEIN, FRIED RICE, FRIED WDN TON..... \$4.95  
#2. — MANDARIN CHICKEN, FRIED RICE, HI HDP..... 5.25  
#3. — FILET OF FISH WITH BLACK BEAN SAUCE,  
FRIED RICE, DRUMETTES..... 5.50  
\* #4. — PEKING BEEF, FRIED RICE, EGG RDLL..... 5.75  
#5. — RED BEANS, STEAMED RICE, SMOKED SAUSAGE & SALAD..... 4.95

### TUESDAY

#1. — PECAN CHICKEN, FRIED RICE, HI HDP..... 4.95  
#2. — BDNELESS FRIED CHICKEN WITH CHINESE VEGETABLES,  
FRIED RICE, FRIED WDN TON..... 5.25  
#3. — SWEET & SOUR FISH, FRIED RICE, HI HDP..... 5.50  
\* #4. — PORK WITH GARLIC SAUCE, FRIED RICE, EGG RDLL..... 5.75  
#5. — BEEF STEW, STEAMED RICE & SALAD..... 4.95

### WEDNESDAY

#1. — LEMON CHICKEN, FRIED RICE, FRIED WONTON..... 4.95  
#2. — BEEF & BRDCCDLI, FRIED RICE, DRUMETTES..... 5.25  
\* #3. — SZECHUAN PORK, FRIED RICE, HI HDP..... 5.50  
\* #4. — PEKING SHRIMP, FRIED RICE, EGG RDLL..... 5.75  
#5. — BAKED LASAGNA & SALAD..... 4.95

### THURSDAY

#1. — PEPPER STEAK, FRIED RICE, FRIED WONTON..... 4.95  
#2. — MANDARIN CHICKEN, FRIED RICE, HI HDP..... 5.25  
#3. — SWEET & SDUR PDRK, FRIED RICE, HI HDP..... 5.50  
\* #4. — KDNG BDW CHICKEN, FRIED RICE, EGG RDLL..... 5.75  
#5. — BRDILED CALF'S LIVER, SMOTHERED DNDNS & SALAD..... 4.95

### FRIDAY

#1. — LEMON CHICKEN, FRIED RICE, FRIED WONTON..... 4.95  
\* #2. — MDNGDLIAN BEEF, FRIED RICE, DRUMETTES..... 5.25  
#3. — SHRIMP & BRDCLLI, FRIED RICE, HI HDP..... 5.50  
#4. — SWEET & SOUR SHRIMP, FRIED RICE, EGG RDLL..... 5.75  
#5. — SHRIMP CREDLE, STEAMED RICE & SALAD..... 4.95

\*Spicy

### DAILY

FRIED CHICKEN, FRIED RICE & SALAD..... 4.95  
FRIED TENDERLDIN TRDUT, FRIED RICE, SALAD..... 5.50  
TERIYAKI STEAK, FRIED RICE, SALAD..... 5.75  
BRDILED RIB EYE STEAK, FRIED RICE, SALAD..... 9.95  
BLDDDY MARY — \$1.25 GLASS DF WINE — \$1.25

522-8666  
— FDR DRDERS TO GD —  
Please have your order ready when you call and allow 15 to 20 minutes  
for your order to be prepared.  
ND SUBSTITUDN PLEASE

# PORK AND BEEF

|  |       |
|--|-------|
| <b>SWEET &amp; SOUR PORK</b><br>Cubes of pork, rolled in our special Imperial batter and deep fried crisp then mixed with a tantalizing sweet & sour sauce | 7.50  |
| <b>*MOO SHOO PORK</b><br>Stir fried pork gently sauteed with lily buds and egg, served with four thin pancakes   | 8.50  |
| <b>BEEF, BACON OR ROAST PORK and SNOW PEAS</b>   | 8.50  |
| <b>*PEKING BEEF</b><br>Tender slices of beef in a spicy sauce simmered over sliced tomatoes  | 8.50  |
| <b>BEEF &amp; BROCOLLI</b><br>Sauteced beef slices blended with fresh garden broccoli  | 8.50  |
| <b>BEEF &amp; OYSTER SAUCE</b><br>Stir fried slices of beef in a special oyster sauce  | 8.50  |
| <b>PORK W/GARLIC SAUCE</b><br>Shredded pork loin stir fried with minced water chestnuts and wood ears in our chef's special garlic sauce                   | 8.50  |
| <b>BEEF W/GARLIC SAUCE</b>   | 8.50  |
| <b>PORK PEKING STYLE</b><br>Stir fried shredded pork flavored with sweet bean paste  | 8.50  |
| <b>PEPPER STEAK</b><br>Fresh bell peppers cooked with thin slices of beef in a delicious black bean sauce with onions                                      | 8.50  |
| <b>IMPERIAL STEAK</b><br>12 oz. strip sirloin steak and onions partially broiled then sliced and stir-fried in a special Imperial sauce                    | 14.50 |
| <b>EMPEROR'S STEAK</b><br>12 oz. strip sirloin steak served with a variety of succulent Chinese vegetables on a sizzling platter                           | 16.50 |
| <b>HONG KONG STEAK</b><br>Chunks of sirloin steak stir fried with onions and Chinese mushrooms in our special brown sauce                                  | 16.50 |

\*Spicy

MINIMUM CHARGE — \$5.00 per person



## FOWL

|   |       |
|---|-------|
| <b>CHICKEN SALAD IMPERIAL</b>   | 6.50  |
| Shredded roast chicken, ginger, sesame oil and crisp lettuce tossed to perfection   |       |
| <b>CHICKEN TAIWAN</b>   | 7.50  |
| Chicken marinated in spices and soy sauce, then deep fried crisp and served with seasoned salt  |       |
| <b>PECAN or CASHEW CHICKEN</b>  | 7.50  |
| Fresh Chinese vegetables and mushrooms stir-fried with chicken and sprinkled generously with your choice of pecans or cashew nuts   |       |
| <b>LIU MUNG GUY</b>   | 8.25  |
| Whole breast of chicken dipped in our special batter, pan fried with a delicate lemon sauce superbly seasoned   |       |
| <b>MANDARIN CHICKEN</b>   | 8.25  |
| Chicken breast deep fried in our special batter, then topped with our special Mandarin gravy and sprinkled with minced shallots and peanuts   |       |
| <b>*CHOW GUY LUK</b>  | 8.50  |
| Chicken without bone, crispy green peppers and lightly flavored with hot peppers and Chinese black bean sauce on a sizzling platter   |       |
| <b>*KONG BOW CHICKEN</b>  | 8.50  |
| Sauteed diced chicken with peanuts, seasoned with hot red pepper  |       |
| <b>BONELESS FRIED CHICKEN with CHINESE VEGETABLES</b>   | 9.25  |
| Chicken breast deep fried in our special batter over a bed of sauteed Chinese vegetables  |       |
| <b>FAW HUEY GUY</b>   | 10.75 |
| Crispy fried breast of chicken combined with ham slices and snow peas over a bed of shredded Chinese vegetables   |       |
| <b>SAI WOO OP</b>   | 10.00 |
| Thin shredded pork and Chinese vegetables in season, over crispy duck and topped with crispy rice noodles   |       |
| <b>ROAST DUCK</b>   | 10.00 |
| 1/2 Young Long Island duckling marinated in a delicious sauce of delicate spices and roasted in our Chinese oven  |       |
| <b>PEKING DUCK</b>  | 30.00 |
| A classic dish carefully prepared. Marinated and roasted in our Chinese oven to perfection. Served with thin pancakes and Hoisen sauce (24 hrs notice required for this dish) For 4 persons |       |



\*Spicy

MINIMUM CHARGE — \$5.00 per person

## SEAFOOD

|  |       |
|--|-------|
| <b>FILET OF FISH</b>   | 9.00  |
| With a piquant black bean sauce or our tantalizing sweet & sour sauce  |       |
| <b>SWEET &amp; SOUR SHRIMP</b>   | 9.50  |
| Shrimp rolled in our special batter, deep fried and simmered in our delicate sweet & sour sauce  |       |
| <b>SHRIMP CANTONESE</b>  | 9.50  |
| Jumbo shrimp prepared in a delicate black bean sauce, minced pork, garlic and egg  |       |
| <b>CRYSTAL PRAWNS AND BROCCOLI</b>   | 9.50  |
| Sauteed jumbo shrimp delicately blended with fresh garden broccoli   |       |
| <b>*SZECHUAN SHRIMP</b>  | 9.50  |
| A combination of shrimp, finely chopped green pepper, carrots, ginger and shallots, seasoned to a spicy dish   |       |
| <b>*KONG BOW SHRIMP</b>  | 9.50  |
| Sauteed jumbo shrimp and peanuts, seasoned with hot red peppers  |       |
| <b>SHRIMP W/GARLIC SAUCE</b>   | 9.50  |
| Jumbo shrimp stir-fried with minced water chestnuts and wood ears in our chef's special garlic sauce.  |       |
| <b>SAUTEED SHRIMP CHINESE STYLE</b>  | 9.50  |
| Sauteed jumbo shrimp blended with green peas and peanuts   |       |
| <b>CANTONESE PLATTER</b>   | 11.50 |
| Scallops, shrimp and barbeque pork slices with fresh Chinese vegetables, flavored with a touch of chili peppers, and served on a sizzling platter with crispy rice |       |
| <b>LOBSTER CANTONESE</b>   | 12.00 |
| Minced lean pork seasoned with exotic spices and egg, intensifies the flavour of this dish of lobster  |       |
| <b>SWEET &amp; SOUR WHOLE FISH</b>   | 12.50 |
| Battered whole fresh fish deep fried crisp and topped with our special sweet & sour sauce  |       |
| <b>CHINESE STEAMED WHOLE FISH</b>  | 12.50 |
| Whole fresh fish steamed with crisp bacon, green onion and ginger  |       |
| <b>SAUTEED WHOLE FISH</b>  | 14.50 |
| Deep fried whole fresh fish sauteed with minced pork, green onion and mushrooms in a special sauce   |       |
| <b>SHRIMP AND LOBSTER KEW</b>  | 14.50 |
| Chunk lobster meat and jumbo shrimp combined with Chinese vegetables and mushrooms   |       |
| <b>LOVER'S SHRIMP</b>  | 16.00 |
| Jumbo shrimp sauteed with two separate flavors. One with ginger and green onion, another in a tomato sauce - both separated by garden fresh broccoli               |       |
| <b>KING CRAB CANTONESE STYLE</b>   | 18.50 |
| Stir fried Alaskan king crab legs with crispy green pepper flavored with sweet bean paste.   |       |
| <b>KING CRAB PEKING STYLE</b>  | 18.50 |
| Stir fried Alaskan king crab legs with crispy green pepper and onions flavored with hot peppers and Chinese black bean sauce.                                      |       |

24 Hrs. notice required for fresh whole fish dinners.

\*Spicy

MINIMUM CHARGE — \$5.00 per person

RICE, NOODLES AND VEGETABLES

|   |      |
|---|------|
| FRIED RICE  | 4.25 |
| with pork, shrimp, chicken or bacon   |      |
| SAUTEED CRISPY BEAN SPROUTS   | 4.50 |
| ... with Bacon  | 6.00 |
| IMPERIAL FRIED RICE   | 4.75 |
| The Emperor's Choice  |      |
| FRESH SAUTEED CHINESE VEGETABLES  | 5.50 |
| FRESH SAUTEED SNOW PEAS   | 5.50 |
| *PEKING NOODLE  | 6.50 |
| with chicken, pork or beef in a spicy brown bean sauce  |      |
| CHOW MEIN   | 5.50 |
| with chicken, pork or beef  |      |
| LO MEIN   | 6.50 |
| with shrimp, chicken, pork or beef  |      |
| EGG FU-YOUNG  | 6.50 |
| with shrimp, pork or chicken  |      |
| SILVER NOODLES MUNGO  | 8.50 |
| Translucent bean noodles, shrimp, barbeque pork, scrambled egg strips and scallions make this a truly exotic offering |      |



\*Spicy

MINIMUM CHARGE — \$5.00 per person





#### APPETIZERS

- Cream Cheese Puffs (6)** 2.99  
Nine with extra more cream cheese! Crispy summer parties bursting with garlic seasoned cream cheese.
- Manchu Egg Rolls (2)** 2.99  
The perfect blend of chicken and shredded vegetables in an oversized crispy wrapper.
- Leeann's Oyster Wings (6)** 3.29  
Chicken wings, six, fried in a savory spicy sauce, garnished with green onions.
- Wok-Seared Potstickers (4)** 2.99  
Seared dumplings filled with chicken and vegetables.
- Appetizer Assortment** 4.99  
1 egg roll, 2 cream cheese puffs, 3 wings, and 2 potstickers.

#### FRESH SALADS

- Chinese Chicken Salad** 2.49 Small 4.99 Large  
Barbecued chicken, vegetables, and crispy rice noodles mixed with crisp lettuce and our famous sesame dressing.
- Thai Basil Chicken Salad (Seasonal)** 5.49  
Herbaceous chicken, shredded leaf lettuce, red cabbage, scallions, and crispy rice noodles in a zesty Thai basil vinaigrette.
- Cantonese Noodle Salad** 2.79  
Steamed Cantonese soft noodles mixed with barbecued chicken, napa cabbage, and carrots in a spicy vinaigrette dressing.

Try Our *New*  
Stir-Fry Sensations!

[www.LeeannChin.com](http://www.LeeannChin.com)

Leeann Chin  
CHINESE CUISINE

Dine In or Take Home

## Menu

Leeann Chin  
CHINESE CUISINE



## CLASSICS

All entrees and combinations include steamed white rice. Substitute fried rice or Asian noodles for an additional charge (\$9 entree, \$1 pint, \$2 quart).

|                      | Lunch<br>Bowl | Individual<br>Entree | Per 1-2<br>Pint | Per 2-3<br>Quart |
|----------------------|---------------|----------------------|-----------------|------------------|
| <b>Lemon Chicken</b> | 4.79          | 5.29                 | 7.99            | 13.79            |

Lightly battered chicken breast topped with our signature lemon sauce, garnished with a lemon slice and a maraschino cherry

|                       |      |      |      |       |
|-----------------------|------|------|------|-------|
| <b>Peking Chicken</b> | 4.79 | 5.29 | 7.99 | 13.79 |
|-----------------------|------|------|------|-------|

Chicken and sweet red peppers stir-fried in a tangy Peking sauce

|                       |      |      |      |       |
|-----------------------|------|------|------|-------|
| <b>Orange Chicken</b> | 4.79 | 5.49 | 7.99 | 13.79 |
|-----------------------|------|------|------|-------|

Tender chunks of chicken and hot chili peppers with a tangy orange sauce and candied orange peels

|                     |      |      |      |       |
|---------------------|------|------|------|-------|
| <b>Beef Lo Mein</b> | 4.79 | 5.49 | 7.99 | 13.79 |
|---------------------|------|------|------|-------|

Stir-fried beef, pea pods, carrots, straw mushrooms, and water chestnuts mixed with soft Canton noodles in a mild mushroom soy sauce

|                         |      |      |      |       |
|-------------------------|------|------|------|-------|
| <b>Shanghai Chicken</b> | 4.79 | 5.49 | 7.99 | 13.79 |
|-------------------------|------|------|------|-------|

Baked chicken strips marinated in five-spice, stir-fried with red peppers, cabbage, and green onions in a tangy Imperial sauce

|                                 |      |      |      |       |
|---------------------------------|------|------|------|-------|
| <b>Sweet &amp; Sour Chicken</b> | 4.79 | 4.99 | 6.49 | 10.49 |
|---------------------------------|------|------|------|-------|

Breaded chicken topped with our sweet and sour sauce, garnished with chunks of pineapple and carrots

|                       |      |      |      |       |
|-----------------------|------|------|------|-------|
| <b>Sesame Chicken</b> | 4.79 | 4.99 | 6.49 | 10.49 |
|-----------------------|------|------|------|-------|

Breaded chicken topped with a tangy sesame sauce, garnished with sesame seeds, green onions, and crispy rice noodles

## FRIED RICE & NOODLES

|                             | Individual<br>Entree | Per 1-2<br>Pint | Per 2-3<br>Quart |
|-----------------------------|----------------------|-----------------|------------------|
| <b>Vegetable Fried Rice</b> | 2.79                 | 3.99            | 5.99             |

Stir-fried rice, mushrooms, green onions, sprouts, and eggs, seasoned with mushroom soy sauce

|                               |      |      |      |
|-------------------------------|------|------|------|
| <b>Young Jewel Fried Rice</b> | 2.79 | 3.99 | 5.99 |
|-------------------------------|------|------|------|

Stir-fried seasoned white rice with barbecued chicken, shrimp, eggs, mushrooms, peas, and carrots

|                      |      |      |      |
|----------------------|------|------|------|
| <b>Asian Noodles</b> | 2.79 | 3.99 | 5.99 |
|----------------------|------|------|------|

A generous portion of stir-fried noodles, add your choice of flavorful sauce

## STIR-FRY SENSATIONS!

All entrees and combinations include steamed white rice. Substitute fried rice or Asian noodles for an additional charge (\$9 entree, \$1 pint, \$2 quart).

|                            | Lunch<br>Bowl | Individual<br>Entree | Per 1-2<br>Pint | Per 2-3<br>Quart |
|----------------------------|---------------|----------------------|-----------------|------------------|
| <b>Teriyaki Vegetables</b> | 4.59          | 4.99                 | 7.49            | 12.99            |

A generous portion of wok-tossed vegetables with our Ginger-Teriyaki sauce

|                              |      |      |      |       |
|------------------------------|------|------|------|-------|
| <b>Thai Curry Vegetables</b> | 4.59 | 4.99 | 7.49 | 12.99 |
|------------------------------|------|------|------|-------|

Wok-tossed vegetables in a special curry broth with Thai seasonings and a hint of coconut milk

|                            |      |      |      |       |
|----------------------------|------|------|------|-------|
| <b>Thai Peanut Chicken</b> | 4.99 | 5.49 | 7.99 | 13.79 |
|----------------------------|------|------|------|-------|

White chicken and wok-tossed vegetables with a smooth, creamy, and spicy Thai peanut sauce

|                         |      |      |      |       |
|-------------------------|------|------|------|-------|
| <b>Teriyaki Chicken</b> | 4.99 | 5.49 | 7.99 | 13.79 |
|-------------------------|------|------|------|-------|

White chicken and wok-tossed vegetables with our Ginger-Teriyaki sauce

|                                       |      |      |      |       |
|---------------------------------------|------|------|------|-------|
| <b>Chicken &amp; Veggies Kung Pao</b> | 4.99 | 5.49 | 7.99 | 13.79 |
|---------------------------------------|------|------|------|-------|

White chicken and wok-tossed vegetables with fiery Kung Pao sauce

|                    |      |      |      |       |
|--------------------|------|------|------|-------|
| <b>Peking Beef</b> | 5.29 | 5.99 | 8.49 | 14.79 |
|--------------------|------|------|------|-------|

Lean beef and wok-tossed vegetables with our spicy Peking sauce

|                      |      |      |      |       |
|----------------------|------|------|------|-------|
| <b>Teriyaki Beef</b> | 5.29 | 5.99 | 8.49 | 14.79 |
|----------------------|------|------|------|-------|

Lean beef and wok-tossed vegetables with our Ginger-Teriyaki sauce

|                                    |      |      |      |       |
|------------------------------------|------|------|------|-------|
| <b>Beef &amp; Veggies Kung Pao</b> | 5.29 | 5.99 | 8.49 | 14.79 |
|------------------------------------|------|------|------|-------|

Lean beef and wok-tossed vegetables with fiery Kung Pao sauce

|                          |      |      |      |       |
|--------------------------|------|------|------|-------|
| <b>Thai Curry Shrimp</b> | 5.49 | 6.99 | 9.49 | 15.99 |
|--------------------------|------|------|------|-------|

Shrimp and wok-tossed vegetables in a special curry broth with Thai seasonings and a hint of coconut milk

|                      |      |      |      |       |
|----------------------|------|------|------|-------|
| <b>Peking Shrimp</b> | 5.49 | 6.99 | 9.49 | 15.99 |
|----------------------|------|------|------|-------|

Shrimp and wok-tossed vegetables with our spicy Peking sauce



## COMBINATIONS

All entrees and combinations include steamed white rice. Substitute fried rice or Asian noodles for an additional charge (\$9 entree, \$1 pint, \$2 quart).

|                             |      |
|-----------------------------|------|
| <b>Appetizer/Rice Plate</b> | 4.49 |
|-----------------------------|------|

Any fried rice or Asian noodles with any appetizer

|                                    |      |
|------------------------------------|------|
| <b>Imperial (Appetizer/Entrée)</b> | 5.49 |
|------------------------------------|------|

Choose any appetizer with any entrée

|                                     |                                  |
|-------------------------------------|----------------------------------|
| <b>Chin Dynasty (Entrée/Entrée)</b> | Priced at highest of two entrees |
|-------------------------------------|----------------------------------|

Choose any two entrees

|                                  |      |
|----------------------------------|------|
| <b>Kid's Plate (8 and under)</b> | 2.99 |
|----------------------------------|------|

Sweet and sour chicken with choice of rice or noodles, 2 cream cheese puffs, and a fortune cookie

|  |      |
|--|------|
| <b>Kid's Combo Plate (8 and under)</b> | 3.99 |
|--|------|

Lemon chicken with choice of rice or noodles, choice of appetizer (2 cream cheese puffs or 2 potstickers or 2 wings or 1 egg roll), and a fortune cookie



## TAKE HOME VALUE MEALS

|                              |       |
|------------------------------|-------|
| <b>Take Home Party for 3</b> | 19.99 |
|------------------------------|-------|

- Choose any 2 pint-size entrees (add \$1/pt for shrimp)
- Quart of white rice (upgrade to fried rice or noodles for \$2)
- 9 cream cheese puffs (substitute 9 wings or 6 potstickers or 3 egg rolls)
- 4 chocolate-dipped fortune cookies

|                               |       |
|-------------------------------|-------|
| <b>Take Home Party for 4+</b> | 24.99 |
|-------------------------------|-------|

- Choose any 3 pint-size entrees (add \$1/pt for shrimp)
- Quart of white rice (upgrade to fried rice or noodles for \$2)
- Pint of fried rice or noodles
- 9 cream cheese puffs (substitute 9 wings or 6 potstickers or 3 egg rolls)
- 4 chocolate-dipped fortune cookies

|                   |  |
|-------------------|--|
| <b>Spicy Dish</b> |  |
|-------------------|--|

**Healthy Dish**

Rice or noodle bowl-size serving contains less than 350 calories and 8 gms of fat. For more nutritional information, visit the Lescan Chin Web site, [www.LescanChin.com](http://www.LescanChin.com).



## DESSERTS

|                                      |                         |
|--------------------------------------|-------------------------|
| <b>Banana-White Chocolate Wonton</b> | (1) for .59 (2) for .99 |
|--------------------------------------|-------------------------|

A crispy, cinnamon-coated wonton housing with a hot banana and white chocolate center, drizzled in caramel sauce

|   |     |
|---|-----|
| <b>Chocolate-Dipped Fortune Cookies (4)</b> | .99 |
|---|-----|

Four of our fortune cookies hand-dipped in milk chocolate

## BEVERAGES

|                            |      |
|----------------------------|------|
| <b>Strawberry Lemonade</b> | 1.49 |
|----------------------------|------|

Fresh lemonade blended with strawberries and a lemon wedge

|                        |      |
|------------------------|------|
| <b>Fountain Drinks</b> | 1.19 |
|------------------------|------|

|                                 |      |
|---------------------------------|------|
| <b>China Mist Iced/Hot Teas</b> | 1.19 |
|---------------------------------|------|

|             |      |
|-------------|------|
| <b>Milk</b> | 1.19 |
|-------------|------|

|                      |      |
|----------------------|------|
| <b>Bottled Water</b> | 1.29 |
|----------------------|------|

|     |      |  |                  |
|-----|------|--|------------------|
| H4  | 鍋巴蝦  | Crust Rice Shrimp .....                | \$ 5.00          |
| H5  | 芙蓉蝦  | Velvet Shrimp .....                    | \$ 4.75          |
| H6  | 宮保大蝦 | Deep Fried Prawns with Chili Sauce ... | \$ 4.50          |
| H7  | 糖醋魚  | Sweet and Sour Fish .....              | (Seasonal Price) |
| H8  | 紅燒魚  | Red Cooked Fish .....                  | (Seasonal Price) |
| H9  | 豆瓣魚  | Fish with Black Beans .....            | (Seasonal Price) |
| H10 | 清蒸魚  | Steamed Fish .....                     | (Seasonal Price) |

★ 蔬菜豆腐 Vegetables and Bean Curd

|    |      |  |         |
|----|------|--|---------|
| J1 | 素什錦  | Assorted Vegetables .....              | \$ 3.75 |
| J2 | 魚香茄子 | Egg Plant (Szechuan Style) .....       | \$ 3.95 |
| J3 | 草菇菜心 | Chinese Cabbage with Black Mushrooms . | \$ 3.75 |
| J4 | 蒜蓉豆腐 | Bean Curd with Hot Spiced Minced Pork  | \$ 3.95 |
| J5 | 紅燒豆腐 | Fried Bean Curd with Vegetable .....   | \$ 3.95 |
| J6 | 羅漢齋  | Monks Delight .....                    | \$ 3.75 |

★ 甜點 Dessert

|    |      |                                  |         |
|----|------|----------------------------------|---------|
| K1 | 豆沙鍋餅 | Sweet Bean Stuffed Pancake ..... | \$ 3.75 |
| K2 | 拔絲蘋果 | Spun Sugar Apple .....           | \$ 3.25 |
| K3 | 拔絲香蕉 | Spun Sugar Banana .....          | \$ 3.25 |

MANDARIN DINNER SPECIAL

Crust Rice Soup  
Fried Chinese Ravioli

| For 2 - \$18.95       | For 3 - \$20.15       | For 4 - \$22.25       | For 5 - \$23.75       |
|-----------------------|-----------------------|-----------------------|-----------------------|
| Moo-Hsue Pork         | Moo-Hsue Pork         | Moo-Hsue Pork         | Moo-Hsue Pork         |
|                       | Oyster Sauced Beef    | Oyster Sauced Beef    | Oyster Sauced Beef    |
| Prawns in Chili Sauce | Prawns in Chili Sauce | Prawns in Chili Sauce | Prawns in Chili Sauce |
|                       |                       | Tea Smoked Duck       | Tea Smoked Duck       |
|                       |                       |                       | Almond Chicken        |
| Rice, Tea             | Rice, Tea             | Rice, Tea             | Pice, Tea             |

★ 湯類 Soup

|    |       | (S)                                | (L)             |
|----|-------|------------------------------------|-----------------|
| B1 | 魚翅湯   | Shark's Fin Soup .....             | \$ 4.25 \$ 7.25 |
| B2 | 鍋巴湯   | Crust-Rice Soup .....              | \$ 2.25 \$ 3.25 |
| B3 | 酸辣湯   | Sour Hot Soup .....                | \$ 2.25 \$ 3.25 |
| B4 | 桂花湯   | Minced Egg Drop Soup .....         | \$ 2.25 \$ 3.25 |
| B5 | 榨菜肉絲湯 | Szechuan Cabbage and Pork Soup ... | \$ 2.25 \$ 3.25 |

★ 麵類 Noodles

|    |      |                               |         |
|----|------|-------------------------------|---------|
| C1 | 什錦炒麵 | Chow Mein Deluxe .....        | \$ 3.95 |
| C2 | 肉絲炒麵 | Pork Chow Mein .....          | \$ 3.95 |
| C3 | 炸醬麵  | Meat-Bean Sauce Noodles ..... | \$ 3.50 |



★ 鍋貼 Dumpling Snacks

|    |     |  |         |
|----|-----|--|---------|
| 01 | 鍋貼  | Fried Chinese Ravioli (8 pieces) ..... | \$ 2.50 |
| 02 | 蒸餃  | Steamed Chinese Ravioli (8 pieces) ... | \$ 2.50 |
| 03 | 小籠包 | Steamed Chinese Dumplings (8 pieces) . | \$ 2.50 |
| 04 | 薄餅  | Mandarin Pancake (4 pieces) .....      | \$ 1.00 |
| 05 | 泡菜  | Pickle .....                           | \$ .75  |

★ 猪肉 Pork

|    |      |  |         |
|----|------|--|---------|
| E1 | 木樨肉  | Moo-Hsue Pork .....                    | \$ 4.75 |
|    |      | (with 4 pieces of Mandarin Pancake)    |         |
| E3 | 糖醋里肌 | Sweet and Sour Tender Pork .....       | \$ 4.25 |
| E4 | 回鍋肉  | Twice Cooked Pork .....                | \$ 4.25 |
| E5 | 榨菜肉絲 | Szechuan Cabbage with Shredded Pork .. | \$ 4.25 |
| E6 | 魚香肉絲 | Shredded Pork (Szechuan Style) .....   | \$ 4.25 |
| E7 | 蚂蚁上樹 | Bean Thread with Ground Pork .....     | \$ 4.25 |

★ 牛肉 Beef

|    |      |  |         |
|----|------|--|---------|
| F1 | 双冬牛肉 | Sliced Beef with Bamboo Shoots and Black Mushrooms ..... | \$ 4.25 |
| F2 | 蒙古牛肉 | Mongolian Beef .....                                     | \$ 4.25 |
| F3 | 葱爆牛肉 | Scallion Beef .....                                      | \$ 4.25 |

|    |      |  |         |
|----|------|--|---------|
| F4 | 青椒牛肉 | Stir-Fried Beef with Green Pepper .... | \$ 4.25 |
| F5 | 燒油牛肉 | Oyster Sauced Beef .....               | \$ 4.25 |
| F6 | 雪豆牛肉 | Stir-Fried Beef with Snow Peas .....   | \$ 4.25 |

★ 鷄鴨 Chicken and Duck

|    |      |                                      |                                |
|----|------|--------------------------------------|--------------------------------|
| G1 | 安東鷄  | Crispy Chicken with Vegetables ..... | \$ 4.75                        |
| G3 | 醬爆鷄丁 | Hai-Hsien Sauced Chicken .....       | \$ 4.25                        |
| G4 | 宮保鷄丁 | Chili Sauced Chicken .....           | \$ 4.25                        |
| G5 | 杏仁鷄丁 | Almond Chicken .....                 | \$ 4.25                        |
| G6 | 香酥鴨  | Crispy Duck .....                    | (Half) \$ 7.00 (Whole) \$12.00 |
| G7 | 樟茶鴨  | Tea Smoked Duck .....                | \$ 7.00 \$12.00                |
| G8 | 北京烤鴨 | Peking Duck .....                    | \$18.00                        |

★ 海鮮 Sea Food

|    |      |  |         |
|----|------|--|---------|
| H1 | 芙蓉龍蝦 | Velvet Lobster .....                   | \$ 7.50 |
| H2 | 炊三鮮  | Mixed Shrimp, Sea Cucumber & Chicken . | \$ 5.95 |
| H3 | 蔥扒海參 | Braised Sea Cucumber .....             | \$ 5.75 |

| HOT APPETIZERS |                              |       |  |
|----------------|------------------------------|-------|--|
| 101            | EGG ROLL (2)                 | 2.00  |  |
| 102            | CRAB AND SHRIMP ROLL (2)     | 3.00  |  |
| 103            | 100ED SHRIMP (5)             | 5.00  |  |
| 104            | SHRIMP TOAST (4)             | 3.50  |  |
| 105            | SEAFOOD FRIED WON TON (10)   | 3.50  |  |
| 106            | BARBECUED RIBS (6)           | 4.95  |  |
| 107            | FRIED DUMPLINGS (6)          | 3.50  |  |
| 108            | STEAMED DUMPLINGS (6)        | 3.50  |  |
| 109            | BARBECUED CHICKEN WINGS (6)  | 3.50  |  |
| 110            | SCALLION PANCAKES            | 2.50  |  |
| 111            | MONGOLIAN BEEF ON SKEWER (4) | 3.00  |  |
| 112            | P. P. PLATTER FOR TWO        | 10.00 |  |

A combination of 1 egg roll, 1 shrimp, 1 dumpling, 1 chicken wing, 1 beef shrimp, and 1 beef on the skewer.

| SOUP |  |          |          |
|------|--|----------|----------|
| 301  | WONTON SOUP  | PT. 2.00 | QT. 4.00 |
| 302  | EGG DROP SOUP                                      | PT. 1.50 | QT. 3.00 |
| 303  | HOT & SOUR SOUP                                    | PT. 2.00 | QT. 4.00 |
| 304  | MASHED CHICKEN CORN SOUP (For Two)                 | 4.00     |          |
| 305  | SHREDDED PORK & PRESERVED VEGETABLE SOUP (For Two) | 4.00     |          |
| 306  | SAL-WOODGROUND BEEF SOUP (For Two)                 | 4.00     |          |
| 307  | SHREDDED DUCK & MUSHROOM SOUP (For Two)            | 4.50     |          |
| 308  | SEAFOOD COMBINATION SOUP (For Two)                 | 5.00     |          |

| PORK  |                                 |      |
|---|---------------------------------|------|
| 401   | SWEET AND SOUR PORK             | 6.95 |
| 402   | DOUBLE COOKED PORK              | 6.95 |
| 403   | PORK WITH GARLIC SAUCE          | 6.95 |
| 404   | MOI SHI PORK (with 4 pan cakes) | 7.95 |
| Tender, moist pork covered with tangy sauce, served with scallions and other Chinese vegetables individually wrapped in pancakes with hot sauce or light soybean oil. |                                 |      |
| 405   | SNOW PEAS WITH PORK             | 7.95 |

| CHICKEN & DUCK  |                                    |      |
|---|------------------------------------|------|
| 601   | SWEET AND SOUR CHICKEN             | 6.95 |
| 602   | ALMOND CHICKEN                     | 6.95 |
| 603   | LEMON CHICKEN                      | 6.95 |
| 604   | SHREDDED CHICKEN WITH GARLIC SAUCE | 6.95 |
| 605   | MOO GOO GAI PAN                    | 6.95 |
| 606   | HUNAN CHICKEN                      | 6.95 |
| 607   | CHICKEN TERIYAKI                   | 6.95 |
| 608   | KUNG PAO CHICKEN                   | 6.95 |
| 609   | CURRY CHICKEN                      | 6.95 |
| 610   | MOI SHI CHICKEN (with 4 pancakes)  | 7.95 |
| 611   | CRISPY CHICKEN                     | 7.95 |
| 612   | CRISPY CHICKEN WITH WINE SAUCE     | 7.95 |
| 613   | PINAPPLE AND GINGER CHICKEN        | 7.95 |
| 614   | CASHW CHICKEN                      | 7.95 |
| 615   | TAI CHEN CHICKEN                   | 7.95 |
| Large pieces of tender chicken marinated in a spicy hot sauce and cooked with large chunks of tender bamboo shoots, broccoli and green peppers.     |                                    |      |
| 616   | CHICKEN AND SHRIMP COMBINATION     | 8.95 |
| 617   | MANDARIN GARDEN BIRD NEST          | 9.95 |
| One of chicken with warm & fragrant, non greasy baby corn and straw mushrooms served in a bird nest made of a very special kind of Chinese gelatin. |                                    |      |
| 618   | ALMOND DUCK                        | 6.95 |
| Tender tender duckling mixed with warm & fragrant, non greasy baby corn and special almonds.  |                                    |      |
| 619   | CRISPY DUCK                        | 8.95 |
| 620   | CRISPY DUCK WITH WINE SAUCE        | 8.95 |
| 621   | TEA SMOKE DUCK                     | 9.95 |
| Served in water bath tea leaves. One of our very special dishes.  |                                    |      |



**TAKE OUT MENU**  
**451-9175**

### CHEF'S SUGGESTIONS

|  |   |
|--|---|
| <p>SESAME CHICKEN</p> <p>The chef's hot and spicy sesame sauce is a unique creation in town.</p> <p>HAPPY FAMILY</p> <p>A combination of selected fine ingredients found in many of our other dishes, all fried with rich brown sauce to create a perfect harmony.</p> <p>SEAFOOD TREASURE</p> <p>If you have any hesitation in deciding on a seafood dish, try this and you shall get them all.</p> <p>PORK LOIN IN SPICY PLUM SAUCE</p> <p>This succulent part of pork is enhanced by the use of our delicious, spicy plum sauce which adds to the color, taste and aroma of the dish.</p> <p>CRYSTAL PRAWN</p> <p>This is a real taste of goodness marinated by spices and sauces.</p> <p>DUNGENESS CRAB</p> <p>Crab is one of the most delicious ingredients available. Combined with ginger and scallions in a light sauce and garnished with fresh herbs.</p> <p>STEAMED FISH</p> <p>Steaming is the traditional Chinese way to cook. The meat is delicate and juicy, ensuring maximum flavor and full of nutritional value.</p> | <p>HUNAN BEEF</p> <p>Chunks of tender beef are fried in true Hunan style, extra hot and spicy and guaranteed to open your pores.</p> <p>BEIJING PORK LOIN</p> <p>Tender pork loin marinated in one of the chef's greatest seasonings and broiled with the original sweet and sour sauce from China.</p> <p>PEPPER SHRIMP</p> <p>These sharply flavored shrimp are served with the shell to separate the shrimp and pepper flavors.</p> <p>BEIJING DUCK</p> <p>Our chef's Beijing Duck recipe gives the ducks a famed crisp, fragrant skin and succulent tender meat.</p> <p>FISH IN WINE SAUCE</p> <p>One of our most successful dishes. The fish is smooth and moist and served with an ample amount of our chef's wine sauce.</p> <p>JADE SCALLOP</p> <p>This delicate seafood dish is often served at Chinese banquets. Taste refers to the brightness of the green amongst the pearl white scallop.</p> <p>BLACK BEAN SAUCE</p> <p>Black bean sauce is one of the most famous in all the seasonings. It is a marvelous complement to seafood.</p> |
|--|---|

FISH can be prepared in your choice of the Chinese regional sauces.

CANTONES: Ginger and Scallion  
Szechwan: Sweet and Sour  
Szechwan: Black Bean  
Szechwan: Spicy Sweet and Sour

| FAMILY DINNER   | BANQUET DINNER  |
|---|---|
| (Without Soup) 7.95 Per Person<br>(With Soup) 8.95 Per Person | (Without Soup) 10.95 Per Person<br>(With Soup) 11.95 Per Person |
| Served for Two or More  | Served for Two or More  |
| SOUP: Choice of Egg Drop, Wonton or Hot & Sour Soup           | SOUP: Mashed Chicken Corn Soup                                  |
| APPETIZER PLATTER   | APPETIZER PLATTER   |
| Egg Roll, Fried Shrimp  | Egg Roll, Fried Shrimp, Seafood Fried Wonton                    |
| RICE: Choice of Fried Rice or Steamed Rice                    | RICE: Choice of Fried Rice or Steamed Rice                      |
| Choice of Entree (each person pick one)                       | Choice of Entree (each person pick one)                         |
| CHICKEN CHOW MEIN   | BEIJING PORK LOIN   |
| MOO GOO GAI PAN   | HAPPY FAMILY  |
| BEEF WITH BROCCOLI  | BUDDHA'S DELIGHT  |
| ALMOND CHICKEN  | FISH WITH BLACK BEAN SAUCE                                      |
| SWEET & SOUR PORK   | SESAME CHICKEN  |
| SWEET & SOUR SHRIMP   | HUNAN BEEF  |
| ASSORTED VEGETABLES   | PORK LOIN IN SPICY PLUM SAUCE                                   |
| SHREDDED CHICKEN WITH GARLIC SAUCE                            | SLICED SHRIMP WITH GARLIC SAUCE                                 |
| DOUBLE COOKED PORK  |   |
| KUNG PAO CHICKEN  |   |
| SZECHWAN BEEF   |   |

The sign represents hot and spicy. Also see Pan after the sign as according to your taste.

| BEEF   |                                      |      |
|--|--------------------------------------|------|
| 701  | SZECHWAN BEEF                        | 6.95 |
| 702  | GREEN PEPPER BEEF                    | 6.95 |
| 703  | KUNG PAO BEEF                        | 6.95 |
| 704  | BEEF WITH BROCCOLI                   | 6.95 |
| 705  | BEEF TERIYAKI                        | 6.95 |
| 706  | MONGOLIAN BEEF                       | 7.95 |
| 707  | MANDARIN BEEF                        | 7.95 |
| 708  | SNOW PEAS WITH BEEF                  | 7.95 |
| 709  | MOI SHI BEEF (with 4 pancakes)       | 7.95 |
| 710  | SESAME BEEF                          | 7.95 |
| 711  | ORANGE FLAVORED BEEF                 | 8.95 |
| Chunks of beef marinated in chef's special seasoning, used to tender crispness and sautéed with orange flavored sauce. |                                      |      |
| 712  | BEEF WITH SCALLOPS, SIZZLING PLATTER | 8.95 |
| 713  | MANDARIN GARDEN STEAK                | 8.95 |
| New York style steak topped with sliced Chinese vegetables on a sizzling platter.                                      |                                      |      |

| SEA FOOD   |                                  |       |
|--|----------------------------------|-------|
| 801  | SWEET AND SOUR SHRIMP            | 7.95  |
| 802  | MANDARIN GARDEN SWEET & SOUR     | 7.95  |
| 803  | CURRY SHRIMP                     | 7.95  |
| 804  | SHRIMP WITH LOBSTER SAUCE        | 7.95  |
| 805  | KUNG PAO SHRIMP                  | 7.95  |
| 806  | SLICED SHRIMP WITH GARLIC SAUCE  | 7.95  |
| 807  | MOI SHI SHRIMP (with 4 pancakes) | 8.95  |
| 808  | SCALLOPS WITH GARLIC SAUCE       | 8.95  |
| 809  | SCALLOPS WITH SNOW PEAS          | 8.95  |
| 810  | CASHW SHRIMP                     | 9.95  |
| 811  | PRAWN WITH SIZZLING PLATTER      | 9.95  |
| 812  | TUNG YIN SHRIMP                  | 9.95  |
| 813  | PRAWN IN HOT & SPICY SAUCE       | 10.95 |
| 814  | SCALLOPS WITH WINE SAUCE         | 10.95 |
| Broiled wine sauce is the special touch. Tender and fresh and tender scallops. |                                  |       |

| VEGETABLES   |                                  |      |
|--|----------------------------------|------|
| 901  | MA PO'S BEAN CURD                | 5.95 |
| 902  | HOME STYLE BEAN CURD             | 5.95 |
| 903  | SNOW PEAS WITH WATER CHESTNUTS   | 5.95 |
| 904  | BROCCOLI WITH GARLIC SAUCE       | 5.95 |
| 905  | ASSORTED VEGETABLES              | 5.95 |
| 906  | BEAN CURD WITH CHINESE MUSHROOMS | 6.95 |
| 907  | BUDDHA'S DELIGHT                 | 6.95 |
| A traditional vegetable dish originated by 500 high monks in the early Ming Dynasty ingeniously created with a host of vegetables. |                                  |      |

| LO MEIN OR CHOW MEIN               |      |  |
|------------------------------------|------|--|
| VEGETABLE                          | 5.95 |  |
| CHICKEN                            | 5.95 |  |
| PORK                               | 5.95 |  |
| BEEF                               | 5.95 |  |
| SHRIMP                             | 6.95 |  |
| SINGAPORE STYLE FRIED RICE NOODLES | 6.95 |  |
| HOUSE SPECIAL                      | 7.95 |  |

| EGG FOO YOUNG    | FRIED RICE     |
|------------------|----------------|
| VEGETABLE 5.95   | VEGETABLE 4.95 |
| PORK 5.95        | CHICKEN 4.95   |
| CHICKEN 5.95     | PORK 4.95      |
| BEEF 5.95        | BEEF 4.95      |
| HAM 5.95         | HAM 4.95       |
| SHRIMP 6.95      | SHRIMP 5.95    |
| COMBINATION 5.95 |                |



## The Deli!

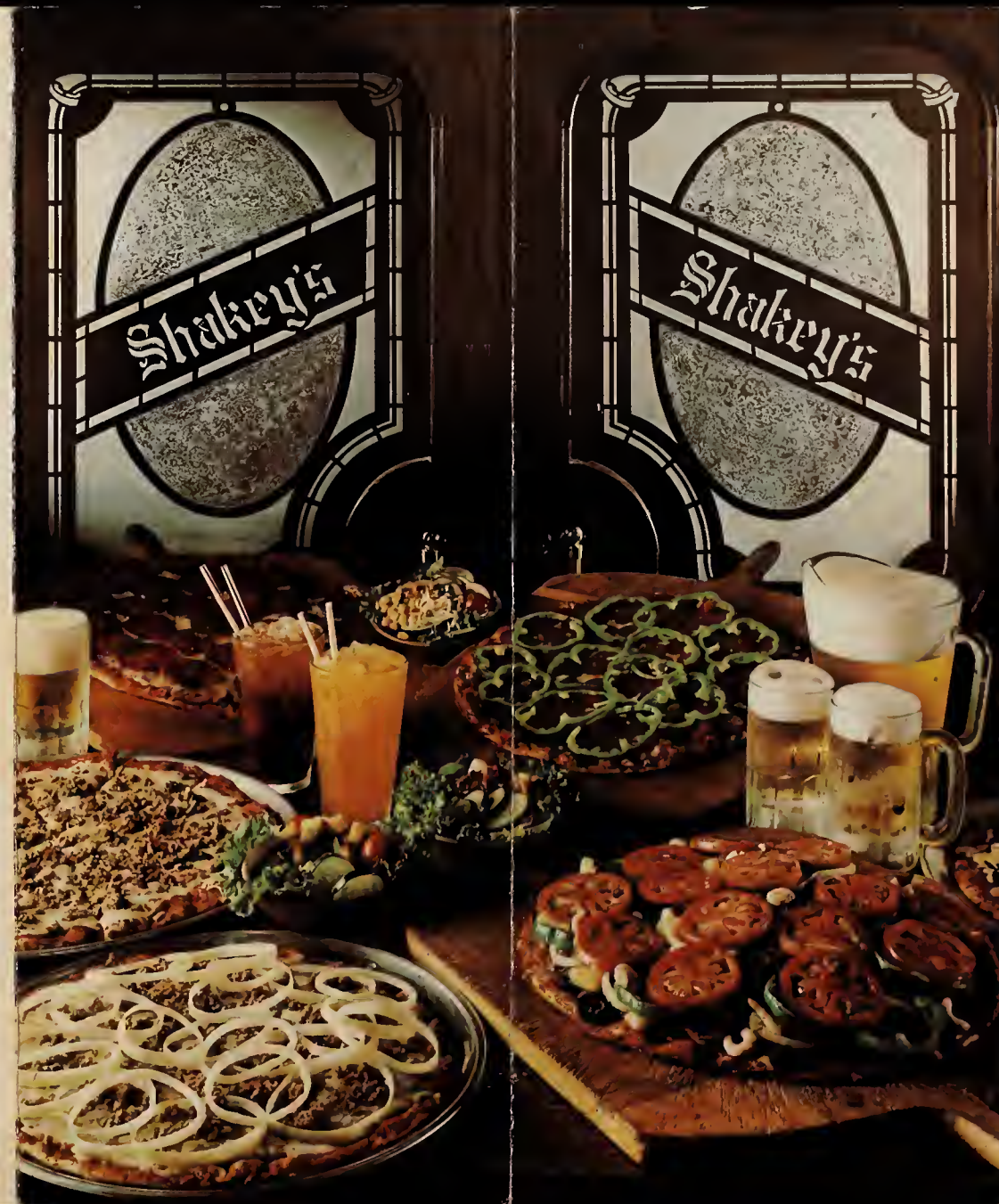
World's greatest pizza.®



It's everything you've ever dreamed of on a pizza: cheeses and sausages, pepperoni and bacon and beef, mushrooms and olives, green peppers and onions, tomatoes and pineapple—even shrimp!

## Salad Bar

Try our delicious Salad Bar with your choice of Dressings





## SHAKEY'S PIZZA

Choose from our list of quality ingredients  
and create your own

|                 |                      |                 |
|-----------------|----------------------|-----------------|
| Black Olives    | Green Pepper         | Sausage         |
| Spicy Pepperoni | Beef                 | Fresh Mushrooms |
| Pineapple       | Onions               | Shrimp          |
| Ripe Tomatoes   | Salami               | Anchovies       |
|                 | Canadian Style Bacon |                 |

### THIN

| Small | Medium | Large |
|-------|--------|-------|
| 3.00  | 5.00   | 6.60  |
| 4.05  | 6.15   | 8.00  |
| 4.65  | 6.60   | 8.70  |
| 5.25  | 7.30   | 9.45  |
| .60   | .70    | .80   |

### THICK

| Small | Medium | Large |
|-------|--------|-------|
| 3.20  | 5.35   | 7.10  |
| 4.25  | 6.50   | 8.50  |
| 4.85  | 6.95   | 9.20  |
| 5.45  | 7.65   | 9.95  |
| .60   | .70    | .80   |

\*Please allow an additional 10 minutes for Thick Crust

### Shakey's Favorites

5.70 7.95 9.55 SHAKEY'S SPECIAL™ 5.90 8.30 10.05

4.85 7.30 9.35 MANAGER'S CHOICE™ 5.05 7.65 9.85

9.55 12.60

### THE DELI

It's everything you've ever  
dreamed of on a pizza: cheese,  
sausage, pepperoni, Canadian  
Style bacon, beef, mushrooms,  
olives, green peppers, onions,  
tomatoes, pineapple,  
—even shrimp!

4.85 7.30 9.45

### PIZZARITO™

Shakey's own Mexican style pizza  
with refried beans, cheddar, beef,  
lettuce, tomato, Mexican sauce and  
shredded cheddar cheese.

25¢ Charge for Carry-Out orders



### More of What You Buy a Pizza For

|                   | SMALL | MEDIUM | LARGE |
|-------------------|-------|--------|-------|
| Shakey's Special™ | 6.10  | 8.65   | 10.55 |
| Cheese            | 3.40  | 5.70   | 7.60  |
| One Ingredient    | 4.45  | 6.85   | 9.00  |
| Two Ingredients   | 5.05  | 7.30   | 9.70  |
| Three Ingredients | 5.65  | 8.00   | 10.45 |
| Additional Items  | .60   | .70    | .80   |

Our SuperPan Pizza is so loaded with ingredients and such a rich  
crust, it may take a few minutes longer to bake — but, it will be  
well worth the wait!

### CHICK-N-CHIPS™

Fresh selected Grade A fryers marinated in a delicious blend of  
savory spices, then pressure-fried to a golden brown and com-  
plemented by sliced whole potatoes, seasoned and lightly fried to  
perfection.

3 pieces w/potatoes ..... 2.00

5 pieces w/potatoes ..... 3.05

10 pieces w/potatoes ..... 5.70

15 pieces w/potatoes ..... 8.45

Mojo Potatoes 15 delicious slices fried to perfection ..... 1.05

### CHILDREN'S MENU (For children under 12 accompanied by an adult.)

Your choice of any item below..... 1.50

(sided bar 95¢)

•Pork'n Mindy Sliced ham & cheese on an Italian roll with potato chips

•Tunnel O'Cheese Macaroni tunnel stuffed with cheese & topped  
with meat sauce, served with garlic bread

•S'Ketti Spaghetti covered with scrumptious meat sauce, served with 1/2 loaf

•Chick'n Two piece chicken dinner with potatoes

## ITALIAN FAVORITES

VEAL PARMIGIANA ..... 4.15

LASAGNA ..... 3.65

MANICOTTI ..... 3.65

SPAGHETTI Bolognese (Meat Sauce) ..... 2.45

With Meat Balls ..... 2.80

## SANDWICHES

GARRA'BALL'DI ..... 2.80

Piping hot Italian meatballs drowned in  
a mild sauce and mozzarella

MAE WESTERNER ..... 2.70

This sandwich is right up front with a mound of sliced  
ham and cheese served on an Italian roll

THE INCREDIBLE GULP ..... 2.70

Our Hot Hero combines cheese, salami, pepperoni, and  
ham with lettuce, tomatoes and a special sauce served  
on an Italian roll

Ask us about our luncheon

special of the day ..... 3.40

## PLEASE ORDER AT THE COUNTER



Sunway Restaurant

珍珠奶茶系列 TAIPOCA SERIES

|     |       |                    |      |      |
|-----|-------|--------------------|------|------|
| B11 | 珍珠奶茶  | BLACK TEA W. MILK  | 2.95 | 3.85 |
| B12 | 杏仁珍珠  | ALMONO FLAVOREO    | 2.95 | 3.85 |
| B13 | 椰香珍珠  | COCONUT FLAVOREO   | 2.95 | 3.85 |
| B14 | 鸳鸯珍珠  | COFFEE FLAVOREO    | 2.95 | 3.85 |
| B15 | 茉香珍珠  | GREEN TEA W. MILK  | 2.95 | 3.85 |
| B16 | 哈密瓜珍珠 | HONEY OEW FLAVOREO | 2.95 | 3.85 |
| B17 | 芒果珍珠  | MANGO FLAVOREO     | 2.95 | 3.85 |
| B18 | 木瓜珍珠  | PAPAYA FLAVORED    | 2.95 | 3.85 |
| B19 | 香芋珍珠  | TARO FLAVOREO      | 2.95 | 3.85 |

果汁茶 FRUIT GREEN OR BLACK TEA

|     |         |                               |      |      |
|-----|---------|-------------------------------|------|------|
| B21 | 青蘋果綠/紅茶 | GREEN APPLE GREEN/BLACK TEA   | 2.45 | 3.35 |
| B22 | 蜂蜜綠/紅茶  | HONEY GREEN/BLACK TEA         | 2.45 | 3.35 |
| B23 | 荔枝綠/紅茶  | LYCHEE GREEN/BLACK TEA        | 2.45 | 3.35 |
| B24 | 檸檬綠/紅茶  | LEMON GREEN/BLACK TEA         | 2.45 | 3.35 |
| B25 | 芒果綠/紅茶  | MANGO GREEN/BLACK TEA         | 2.45 | 3.35 |
| B26 | 百香果綠/紅茶 | PASSION FRUIT GREEN/BLACK TEA | 2.45 | 3.35 |
| B27 | 水蜜桃綠/紅茶 | PEACH GREEN/BLACK TEA         | 2.45 | 3.35 |
| B28 | 草莓綠/紅茶  | STRAWBERRY GREEN/BLACK TEA    | 2.45 | 3.35 |

冰沙系列 SMOOTHIES

|     |       |                         |      |      |
|-----|-------|-------------------------|------|------|
| B31 | 咖啡冰沙  | COFFEE SMOOTHIES        | 2.95 | 3.85 |
| B32 | 綠茶冰沙  | GREEN TEA SMOOTHIES     | 2.85 | 3.85 |
| B33 | 荔枝冰沙  | LYCHEE SMOOTHIES        | 2.95 | 3.85 |
| B34 | 芒果冰沙  | MANGO SMOOTHIES         | 2.95 | 3.85 |
| B35 | 百香果冰沙 | PASSION FRUIT SMOOTHIES | 2.95 | 3.85 |
| B36 | 芝麻冰沙  | SESAME SMOOTHIES        | 2.95 | 3.85 |
| B37 | 草莓冰沙  | STRAWBERRY SMOOTHIES    | 2.95 | 3.85 |
| B38 | 香芋冰沙  | TARO SMOOTHIES          | 2.95 | 3.85 |

雪香系列 SHAKE W. COOKIES

|     |       |                  |      |      |
|-----|-------|------------------|------|------|
| B41 | 朱古力雪香 | CHOCOLATE SHAKE  | 2.65 | 3.55 |
| B42 | 椰島雪香  | COCONUT SHAKE    | 2.65 | 3.55 |
| B43 | 哈密瓜雪香 | HONEY OEW SHAKE  | 2.65 | 3.55 |
| B44 | 木瓜雪香  | PAPAYA SHAKE     | 2.65 | 3.55 |
| B45 | 草莓雪香  | STRAWBERRY SHAKE | 2.65 | 3.55 |

經典系列 EXOTIC DRINKS

|     |       |                           |      |      |
|-----|-------|---------------------------|------|------|
| B51 | 夢幻蘋果圈 | APPLE CAROUSEL            | 2.95 | 3.85 |
| B52 | 彩霞珊瑚礁 | BLUE LAGOON               | 2.95 | 3.85 |
| B53 | 少女夢   | BLUSH                     | 2.95 | 3.85 |
| B54 | 蜜桃飄香  | BREEZE OF PEACH           | 2.95 | 3.85 |
| B55 | 午夜天使  | OARK ANGEL                | 2.95 | 3.85 |
| B56 | 雪之鳳凰  | OREAM OF PHOENIX          | 2.95 | 3.85 |
| B57 | 藍色天堂鳥 | EXOTIC INOIGO             | 2.95 | 3.85 |
| B58 | 濃情百香果 | LOVE ME TENOER            | 2.95 | 3.85 |
| B59 | 閃耀晨光  | SUNRISE DELIGHT(BONJOUR!) | 2.95 | 3.85 |

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初苑食坊



點子系列 MOTCHA AGAR SERIES

|     |      |                         |      |      |
|-----|------|-------------------------|------|------|
| B61 | 咖啡點子 | COFFEE FLAVOREO         | 2.95 | 3.85 |
| B62 | 奶抹點子 | GREEN MILK TEA FLAVORED | 2.95 | 3.85 |
| B63 | 乳抹點子 | MOTCHA YOGURT FLAVOREO  | 2.95 | 3.85 |
| B64 | 乳酪點子 | YOGURT NATURE FLAVOREO  | 2.95 | 3.85 |

特飲系列 HOUSE SPECIAL DRINKS

|     |               |                               |      |      |
|-----|---------------|-------------------------------|------|------|
| B71 | 芒 果 汁         | MANGO JUICE                   |      | 3.75 |
| B72 | 橙 汁           | ORANGE JUICE                  |      | 3.75 |
| B73 | 木 瓜 鮮 奶       | PAPAYA MILK                   |      | 3.75 |
| B74 | 西 瓜 汁         | WATERMELON JUICE              |      | 3.75 |
| B75 | 小 麥 草 汁       | GREEN BARLEY JUICE            | 2.95 | 3.75 |
| B76 | 麥 草 奶 昔       | GREEN BARLEY MILK SHAKE       | 2.95 | 3.75 |
| B77 | 百 香 果 麥 草     | PASSION FRUIT W. GREEN BARLEY | 2.95 | 3.75 |
| B78 | 檸 檬 麥 草       | GREEN BARLEY W. LEMON         | 2.95 | 3.75 |
| B79 | 蜂 蜜 蘆 薈       | HONEY GREEN TEA W. ALOE VERA  | 2.95 | 3.75 |
| B80 | 芒 果 青 蘋 果 蘆 薈 | MANGO & APPLE ALOE VERA       | 2.95 | 3.75 |
| B81 | 荔 枝 青 蘋 果 蘆 薈 | LYCHEE & APPLE ALOE VERA      | 2.95 | 3.75 |
| B82 | 荔 枝 白 玉       | LYCHEE NACTAR W. NATA DE COCO | 2.95 | 3.75 |
| B83 | 金 桔 青 檸       | KAMQUAT LIME JUICE            | 2.95 | 3.75 |
| B84 | 冰 花 咖 啡       | FROTHY COFFEE                 | 2.95 | 3.75 |



| VEGETARIAN DELIGHTS                     |  |      |
|---|--|------|
| SOUP:                                   | ផ្កាសាយ ជ្រូក<br>Mixed vegetables hot & sour with lemon grasses .....          | 6.95 |
|   | ផ្កាសាយ ជ្រូក<br>Mixed vegetables hot & sour with coconut milk/galang .....    | 6.95 |
| APPETIZER:                              | ឡប៊ែង ៣<br>Egg rolls (3) served with sweet and sour sauce .....                | 4.95 |
|   | ត្រី ឡប៊ែង<br>Fried bean curd's with sweet & sour sauce .....                  | 4.95 |
| NOODLES:                                | ក្រូច ឡប៊ែង ៣<br>Spicy rice noodles with mixed vegetables / basil leaves ..... | 4.95 |
|   | ត្រី ឡប៊ែង<br>Vermicelli bean threads sauteed with mixed vegetables .....      | 5.95 |
| ENTREES:                                | ត្រី ឡប៊ែង<br>Vegetables curry with coconut milk .....                         | 6.95 |
|   | ឡប៊ែង ឡប៊ែង<br>Vegetarian duck (bean curd's) sauteed with curry sauce .....    | 7.45 |
|   | ឡប៊ែង ឡប៊ែង<br>Green beans sauteed with garlic / chili sauce .....             | 5.95 |
|   | ឡប៊ែង ឡប៊ែង<br>Egg plants sauteed with chili / basil leaves .....              | 5.95 |
|   | ឡប៊ែង ឡប៊ែង<br>Steamed mixed vegetables with peanut-curry sauce .....          | 6.95 |
| FRIED RICE:                             | ឡប៊ែង ឡប៊ែង<br>Vegetables fried rice with curry paste .....                    | 5.00 |
| RICE ..... (Large) 2.00<br>(Small) 1.00 |  |      |



| SALAD                                     |   |  | small | regular      |
|---|---|--|-------|--------------|
| SALAD-KAEK                                | : Green Thai salad with peanut sauce  |  | 3.25  | 4.95         |
| SOM-TUM                                   | : Papaya salad w. hot spicy chili, lime juice, crushed peanut, dry shrimps and sugar palm (vary hot) Coconut rice \$1 extra   |  |       | 4.95         |
| APPETIZERS                                |   |  |       |              |
| PO-PIA-TOD                                | : Egg rolls served w. sweet & sour sauce  |  |       | 4.95         |
| PLA-MUK-YANG                              | : BBQ squid served with hot and spicy tamarin sauce   |  |       | 7.45         |
| NOODLES                                   |   |  |       |              |
| KUAY-TEAW-PAD<br>KRA-PDW                  | : Rice noodles sauteed with shrimps, chicken, basil leaves, onions, green peppers and hot spicy chili paste                   |  |       | 6.95         |
| BA-MEE-LAD-NAR                            | : Combination of shrimps, squid, and Chinese vegetables served on a bed of crispy egg noodles                                 |  |       | 7.95         |
| A LA CARTE                                |   |  |       |              |
| SOM-TUM-<br>KAI-YANG                      | : BBQ half chicken in Thai style served with papaya salad and coconut rice  |  |       | 9.95         |
| KAE-PUD-<br>KRA-POW                       | : Lamb sauteed with basil leaves and hot spicy chili paste  |  |       | 7.95         |
| KAE-PANANG                                | : Lamb sauteed with curry sauce   |  |       | 7.95         |
| KAE-KRATIAM                               | : Lamb sauteed with garlic and pepper   |  |       | 8.95         |
| KOONG KRATIAM                             | : Shrimps sauteed w. garlic and pepper  |  |       | 8.95         |
| KANG-KEOW-WAAN                            | : Green curry w. coconut milk, egg plant, bamboo shoots and green chili pepper Choice of chicken, beef, pork, or lamb shrimps |  |       | 7.95<br>9.95 |
| KANG-KAREE                                | : Yellow curry w. coconut milk, potatoes, and green beans Choice of chicken, beef, pork, or lamb shrimps                      |  |       | 7.95<br>9.95 |
| KANG-PAA                                  | : Jungle curry w. basil leaves, bell peppers onions, and chili Choice of chicken, beef, pork, or lamb shrimps                 |  |       | 7.95<br>9.95 |
| PANANG                                    | : Choice of chicken, beef, or pork sauteed with curry sauce shrimps   |  |       | 7.95<br>9.95 |
| PRA-RAAM                                  | : Choice of chicken, beef or pork sauteed with hot and spicy peanut sauce shrimps   |  |       | 7.95<br>9.95 |
| PRAAN-TA-LE                               | : Combination of seafood sauteed with basil leaves, onions, bell peppers and hot chili  |  |       | 10.95        |
| RICE --- (Large) \$2.00<br>(Small) \$1.00 |   |  |       |              |





စားစရာ Noodles Dishes

1. **စားစရာ**  
Fried rice noodles w. egg, chicken served on lettuce -- 4.95
2. **စားစရာ**  
Fried Thai's noodles w. ground dried shrimp, peanut, egg and bean sprouts ----- 4.95
3. **စားစရာ**  
Fried rice noodles w. soy sauce, beef & Chinese broccoli ----- 4.95
4. **စားစရာ**  
Fried rice noodles w. soy sauce & topping w. beef & Chinese broccoli gravy ----- 4.95
5. **စားစရာ**  
Rice noodles with Chicken soup ----- 4.95
6. **စားစရာ**  
Rice noodles with beef & meat balls soup ----- 4.95
7. **စားစရာ**  
Thin rice noodles with beef & meat balls soup ----- 4.95
8. **စားစရာ**  
Beef & meat balls, bean sprouts & watercress soup -- 4.95
9. **စားစရာ**  
Noodles soup w. fish ball ----- 4.95

စားစရာ FRIED RICE

18. **စားစရာ**  
Beef fried rice ----- 5.00
19. **စားစရာ**  
Chicken fried rice ----- 6.00
20. **စားစရာ**  
Roasted pork fried rice ----- 6.00

စားစရာ APPETIZERS

24. **စားစရာ**  
Fried shrimp cakes with cucumber sauce ----- 10.95
25. **စားစရာ**  
Stewed charcoal steak w. onion, hot pepper, lemon juice, mint. Served with lettuce, tomato ----- 8.45
26. **စားစရာ**  
Stewed charcoal steak w. onion, cucumber, lemon juice, hot pepper. Served on lettuce ----- 8.45
27. **စားစရာ**  
Beef, tripe, meat ball with onion, hot pepper, lime juice. Served on lettuce ----- 8.45
28. **စားစရာ**  
Ground chicken w. hot pepper, lemon juice ----- 7.95
29. **စားစရာ**  
Tripe with onion, hot pepper & lime juice, chili paste. Served on lettuce ----- 6.95
30. **စားစရာ**  
Ground pork w. ginger, roasted peanut, lime juice, hot pepper. Served with lettuce ----- 6.95
31. **စားစရာ**  
Jelly fish with onion, hot pepper, lime juice, Served with lettuce ----- 6.95

10. **စားစရာ**  
Fried egg noodles topping w. chicken, mushroom and bamboo shoot gravy ----- 5.45
11. **စားစရာ**  
Fried egg noodles with chicken, mushroom and bamboo shoot, bean sprouts ----- 5.45
12. **စားစရာ**  
Egg noodles with fish balls ----- 4.95
13. **စားစရာ**  
Egg noodles with roasted pork ----- 4.95
14. **စားစရာ**  
Egg noodles with chicken ----- 4.95
16. **စားစရာ**  
Egg noodles with shrimps ----- 6.45
18. **စားစရာ**  
Vegetables, bean threads w. beef and squid soup, served with sauce ----- 5.95
17. **စားစရာ**  
Pig's stomach with pickled cabbage soup ----- 4.95

21. **စားစရာ**  
Chinese sausage fried rice ----- 5.00
22. **စားစရာ**  
Shrimp fried rice ----- 6.45
23. **စားစရာ**  
Combination of vegetable fried rice ----- 5.00

32. **စားစရာ**  
Chinese sausage w. cucumber, hot pepper, onion, lime juice & lettuce ----- 6.95
33. **စားစရာ**  
Vegetable dip with minced pork & shrimp cooked in hot-spicy coconut bean sauce ----- 5.45
34. **စားစရာ**  
Bean threads, ground shrimp & pork with onion, lime juice and hot pepper. Served on lettuce ----- 7.45
35. **စားစရာ**  
Shrimp w. onion cucumber, lime juice, hot pepper. Served on lettuce ----- 8.95
36. **စားစရာ**  
Shrimp w. lime juice, onion, chili paste, hot pepper served on lettuce ----- 8.95
37. **စားစရာ**  
Squid w. onion, lime juice, hot pepper. Served on lettuce ----- 7.45
38. **စားစရာ**  
Crispy rice noodle with fried shrimps in special sauce ----- 5.45
39. **စားစရာ**  
Bar-B-Q half chicken served w. sweet & sour sauce -- 7.45
40. **စားစရာ**  
Bar-B-Q chicken or beef steaks (5) Served with peanut sauce ----- 7.45

စားစရာ - Curry & Soup CURRY & SOUP

41. **စားစရာ**  
Hot and spicy shrimp & mushroom soup ----- 8.95
42. **စားစရာ**  
Chicken with coconut milk soup ----- 7.45
43. **စားစရာ**  
Coconut curry beef, pork or chicken ----- 7.95
44. **စားစရာ**  
Roast duck coconut curry, Thai style (hot & spicy) ----- 8.45

စားစရာ A LA CARTE

49. **စားစရာ**  
Fried whole fish topping w. hot-spicy chili sauce ----- Season Price
50. **စားစရာ**  
Fried whole fish topping with chicken, tomato, mushroom in hot sweet & sour gravy ----- Season Price
51. **စားစရာ**  
Fried whole fish topping w. pork, ginger, mushroom and bean sauce gravy ----- Season Price
52. **စားစရာ**  
Fried frog legs with garlic & pepper ----- 9.95
63. **စားစရာ**  
Fried crispy frog legs w. hot-spicy chili sauce & Holy Basil leaves ----- 9.95
54. **စားစရာ**  
Squid with scallions ----- 7.95
55. **စားစရာ**  
Squid with bamboo shoot & hot-spicy chili sauce -- 7.95
56. **စားစရာ**  
Shrimp with green bean in hot sauce ----- 8.95
57. **စားစရာ**  
Sweet & sour shrimp w. bamboo shoot & cucumber, tomato ----- 8.95
58. **စားစရာ**  
Shrimp with abalone mushroom & tomato ----- 8.95
59. **စားစရာ**  
Shrimp with asparagus and tomato ----- 8.95
60. **စားစရာ**  
Shrimp with baby corn & mushroom ----- 8.95
61. **စားစရာ**  
Shrimp with snow pea ----- 8.95
82. **စားစရာ**  
Shrimp w. Chinese cabbage & ear mushroom ----- 6.95
63. **စားစရာ**  
Shrimp with bean sprouts ----- 8.95
64. **စားစရာ**  
Combination of Chinese vegetables w. bean curd -- 6.45
65. **စားစရာ**  
Chinese broccoli with oyster sauce ----- 5.45

45. **စားစရာ**  
Bean threads soup w. chicken & ear mushroom ----- 6.45
46. **စားစရာ**  
Chicken with seaweed soup ----- 6.45
47. **စားစရာ**  
Bean curd soup with pork ----- 6.45
48. **စားစရာ**  
Combination of Chinese vegetables w. shrimp & fish balls soup ----- 6.45

A LA CARTE

66. **စားစရာ**  
Combination of shrimp, squid, chicken, pig's stomach, bamboo shoot & mushroom w. bean sprouts ----- 8.95
67. **စားစရာ**  
Fried beef with garlic & pepper ----- 6.95
68. **စားစရာ**  
Beef w. bean curd & oyster sauce & mushroom ----- 6.95
69. **စားစရာ**  
Beef w. Chinese broccoli, oyster sauce & bean sauce ----- 6.95
70. **စားစရာ**  
Beef pepper steak ----- 6.95
71. **စားစရာ**  
Beef with oyster sauce & mushroom ----- 6.95
72. **စားစရာ**  
Beef with tomato ----- 6.95
73. **စားစရာ**  
Chicken with bamboo shoot ----- 6.95
74. **စားစရာ**  
Chicken w. bean threads, bean sprouts & ear mushroom ----- 8.95
75. **စားစရာ**  
Chicken w. Holy Basil leaves & hot-spicy chili paste ----- 6.95
76. **စားစရာ**  
Chicken or web ginger, ear mushroom ----- 6.95
77. **စားစရာ**  
Chicken w. cashew nut, onion, celery, chili oil, scallion ----- 7.95
78. **စားစရာ**  
Chicken with cucumber & mushroom ----- 6.95
79. **စားစရာ**  
Chicken or pork w. green bean in hot spicy sauce -- 6.95
80. **စားစရာ**  
Fried pork with garlic & pepper ----- 6.95
81. **စားစရာ**  
Pork sauted w. green bean, bamboo shoots and hot pepper ----- 6.95
82. **စားစရာ**  
Thai's omelette stuffed w. minced shrimp, chicken, tomato, onion and bell pepper ----- 6.95
83. **စားစရာ**  
Roast duck with bamboo shoot & spicy chili paste ----- 8.45

RICE -- (Large) \$2.00 (Small) \$1.00